

The book cover features a wide, dark blue border with a repeating Greek key (meander) pattern. In the center, the title is printed in gold. The word "WILLIAMSON'S" is on the top line, and "COOKERY" is on the bottom line. Each word is preceded by a large, ornate initial letter "W" and "C" respectively, which are also gold. A delicate, stylized floral vine with leaves and small flowers arches over the top line of text. A smaller, similar floral motif is positioned below the bottom line of text.

WILLIAMSON'S
COOKERY

LEEDS UNIVERSITY LIBRARY

Classmark:

COOKERY

A NIL



3 0106 01123 3417

K-5 1097

THE PRACTICE
OF
COOKERY AND PASTRY

OPINIONS OF THE PRESS.

"What is to be said of a cookery book that has reached a sixteenth edition, growing at every step? Has it not proved its acceptability, and demonstrated that it meets the wants of the public? Such a cookery book is that of Mr. Williamson's *Practice of Cookery and Pastry*. It is plainly and simply done, and it contains not only recipes for cooking dinners, but bills of fare for different dinners throughout the year. Nothing could be better chosen than these dinners, and nothing could be better than the book as a whole. It fulfils the promise of its title-page, and adapts the practice of cookery and pastry to the business of everyday life."—*Scotsman*.

"This is a Scotch, or, to speak precisely, an Edinburgh handbook of the culinary art, its author being Mr. Williamson, of Dundas Street. As a handbook it has passed beyond the range of theoretical criticism, for this is the sixteenth edition of it that has been called for. All that need be said of such a book is to record its growing success, and to wish it well for the future. One has only to glance at its admirable arrangement, and at the clear, practical instructions it gives respecting every dish, to understand the secret of its popularity."—*Courant*.

"A sixteenth edition in itself speaks volumes for any book, whether cookery or otherwise; and, were it not that the work before us is published in Edinburgh, we should feel surprised that it is not as well known in England as it is in Scotland. There is no doubt that for clearness and conciseness it deserves much commendation. The recipes are carefully prepared, and seem to be for the most part as economical as is compatible with good cookery, and very practical, giving full directions as to the ingredients and as to the time required for cooking the dishes; in fact, they are in every respect well adapted to instruct novices in the art of cookery. Moreover, the type is clear, and the paper on which it is printed is of a pleasant *écru* tint, which in these days of small print, and consequent failure of eyesight, is a great desideratum. The directions for making various soups are decidedly above the average. We are pleased also to see the use of fish stock advocated in making fish sauces, soups, etc. It is wonderful the waste that goes on with regard to this particular item. There are very few households where fish stock is ever utilised, cooks being unaware what excellent oyster and other fish soups can be made at small expense, if the liquor from boiled fish, especially turbot and cod, were preserved for this purpose. 'Haddock and Oyster Sauce' (p. 37) is a good mode of serving this somewhat dry and unsatisfactory fish. . . . The chapter on breakfast dishes, which includes savouries, such as *canapés*, toasts, devils, and the like, is useful from every point of view; and sweets, which fill up a large portion of the book, are well chosen. Recipes for hot cross buns, Scotch bun, Yorkshire perkin, meringues, and all sorts of preserves are to be found. The chapter on ices and cold sweets also seems comprehensive. The menus at the end of the book, one for each month in the year, are carefully picked out."—*The Queen*.

"A book of which seventeen editions have been sold scarcely needs to be commended. It is the best evidence that can be advanced to prove that the public have discovered its worth, and helped on its sale in no slight degree by proclaiming its praises. Mr. Williamson's book on Cookery, to which we are referring, assuredly deserves the success it has achieved. Either for experienced cooks or young novices a better could not be obtained. The directions given are so concise, pointed, and clear that it is almost impossible to make a mistake. The arrangement, too, is satisfactory—the different dishes being classified under various headings, such as Soups, Fish, Game, Pies, etc. At the end twelve serviceable menus are given—one for every month in the year—which should serve as capital guides either to mistresses or servants when preparing for a dinner-party of from twelve to twenty. After carefully looking over the work, and testing the accuracy of some of the receipts, we are not surprised at the sale it has already secured. Indeed, we fancy a like success will continue for many years to come."—*Ladies' Journal*.

THE PRACTICE
OF
COOKERY AND PASTRY

*ADAPTED TO THE BUSINESS OF
EVERY-DAY LIFE*

BY D. WILLIAMSON

Twentieth Edition

EDINBURGH
ANDREW ELLIOT, 17 PRINCES STREET

1895

Entered at Stationers' Hall.

UNIVERSITY
LIBRARY
LEEDS

LX 54511

P R E F A C E.

NOTWITHSTANDING the many books that have been written on Cookery, there still exists a general complaint, either that the receipts given in them are of too expensive a character for general use, or that they are only adapted for those who already possess considerable experience in the Art of Cookery, and are of but little service to those who are novices in it.

It is hoped, however, that such objections will not apply to this work.

In preparing the receipts, the author has exercised the greatest care and anxiety to give, by means of easy and distinct directions, dishes at once economical and elegant; and every information which could possibly be wanted to render them generally useful has been given. The exact quantity of the different ingredients, the seasoning and time required for each dish, has been specified, and this plan, he trusts, will prove advantageous to those who, from want of previous experience, cannot be expected to know these particulars.

Another edition of the work being required, it has

been carefully revised, and various improvements have been introduced. A number of new receipts have been added, and no pains have been spared to render this a really practical guide to the subject on which it treats, and to secure to it a continuance of the patronage which it has hitherto enjoyed.

CONTENTS.

Soups.	PAGE		PAGE
Clear Brown Soup . . .	1	Lentil Soup, and Lentil and Rice	16
Clear Vegetable Soup or Stock	2	Mock Turtle Soup	17
Summer Hotch Potch (<i>Maigre</i>)	3	Albert Soup	18
Kidney Soup	4	Potato Soup	19
Oxtail Soup	4	Partridge Soup	19
Russian White Soup	4	Mulligatawny Soup	20
Bonne Femme Soup	5	Mulligatawny Soup, No. 2 .	21
Spring Soup	5	Hare Soup	21
Clear Soup à la Royale . . .	5	Apple Soup	22
Clear Soup with Quenelles .	6	Chestnut Soup	23
Clear Soup with Rice	6	Chestnut Soup, No. 2 . . .	23
Clear Soup with Croûtons . .	6	Russian Soup	23
Clear Soup with Vermicelli .	7	Lobster Soup	24
Brunoise Soup	7	Sheep's-Head Broth	24
Julienne Soup	7	Hotch Potch	25
Jardinière Soup	7	Split Pease Soup	25
White Stock for Soups and Sauces	8	Leek Soup	26
Rich White Soup	9	Leek Soup (<i>Maigre</i>)	26
Plain White Soup	9	Cream of Rice	27
Potato Soup	9	Cream of Barley	27
Purée of Brussels Sprouts . .	10	Purée of Onions	27
Celery Soup	10	Fish Soup—White	28
Tomato Soup	10	Clear Fish Soup with Quen- elles	28
White Macaroni Soup	11	White Maigre Soup	29
Chantilly Soup	11	Mushroom Soup	29
Bisque or Crab Soup	12	Pigeon Soup	30
White Haricot Bean Soup . .	12	Fish Stock	30
Purée of Fowl à la Reine . .	13	To Clarify Soup or Stock . .	31
Palestine Soup	14	Chicken Soup for Invalids .	31
Palestine Soup, No. 2	14	Beef Tea	31
Vegetable Marrow Soup . . .	15	Beef Tea, No. 2	31
Oyster Soup	15	Beef Tea, No. 3	32
Oyster Soup, No. 2	16	Beef Tea, No. 4	32
Jenny Lind Soup	16		
		Fish.	
		Steamed Cod	33

	PAGE		PAGE
Cardinal Sauce	63	To dress a Shoulder of Mutton	83
Tartar Sauce	64	To roast a Shoulder of Mutton	83
Soubise Sauce (White) . .	64	To roast a Saddle of Mutton	83
Soubise Sauce (Brown) . .	65	Saddle of Mutton another	
Chestnut Sauce	65	way	84
Sharp Sauce for Venison . .	65	Mock Venison	84
Roast Meat Gravy	66	Boned Neck of Mutton . .	84
Sauce Royale for Plum Pudding	66	Haricot Mutton	85
St. Michael Sauce	66	To Hash Mutton or Beef . .	85
Albert Victor Sauce for Puddings	67	To cure a Mutton Ham . .	86
Wine or Custard Sauce for		Irish Stew	86
Puddings, ...	67	Scotch Haggis	87
German Sauce for Puddings	67		
Almond Sauce	67	Lamb.	
Apricot Sauce	67	Lamb's Head and Mince . .	87
Beef.		Hind-quarter of Lamb . .	88
Stewed Rump of Beef . . .	68	Boned Fore-quarter of Lamb	88
Stewed Beef, No. 2	69	Lamb Chops	89
Salted Round of Beef Boiled	69	Lamb with Rice	89
To corn a Brisket of Beef . .	70	Shoulder of Lamb	89
Stewed Brisket of Beef . .	71	Roast Lamb	90
Stewed Brisket of Beef, No. 2	17		
Boiled Brisket of Salt Beef .	72	Veal.	
Roast Sirloin of Beef . . .	72	Galantine of Veal, No. 1 . .	90
Beef-Steaks	72	Galantine of Veal, No. 2 . .	91
Beef Olives	73	Galantine of Veal, No. 3 . .	92
Grilled Beef-Steak	73	Bombarded Veal	92
Scotch Collops	74	To roast a Breast of Veal . .	93
Stewed Beef Steak	74	To roast a Loin of Veal . .	93
Minced Collops	75	To stew a Fillet of Veal . .	94
Beef Balls	75	Veal Cutlets, No. 1	94
To cure Beef for a Ham . . .	76	Veal Cutlets, No. 2	95
To salt Beef for immediate use	76	To cure a Veal Ham	95
Stewed Tongue	77	To make a Shape of Veal . .	96
Kidneys and Skirts	77	Fricandeau of Veal	96
To make Glaze	77	Veal Cake	97
To make Glaze another way	78	Veal Mince	97
Braised Ribs of Beef	78	Sweet-Breads plain	97
Braised Fillet of Beef . . .	79	Sweet-Breads, No. 2	98
To cook Tripe	80	Sweet-Breads, No. 3	98
Boiled Pickled Tongue . . .	81	Veal Olives	98
To Steam a Ham	81	To bone a Calf's Head . . .	98
		To dress a Calf's Head . . .	99
Mutton.		Plain-Boiled Calf's Head . .	100
Roast Gigot of Mutton . . .	82		
To roast a Fore-quarter of		Pork.	
Mutton	82	To pickle a Leg of Pork . .	101
To boil a Gigot of Mutton . .	82	To roast a Leg of Pork . .	101
		To roast a Loin of Pork . .	101

To roast a Pig's Head . . .	PAGE
To roast a Sucking Pig . . .	102
To cure Pork Hams . . .	102

Poultry.

Roast Turkey . . .	103
Boiled Turkey . . .	104
Galantine of Turkey . . .	104
Braised Turkey . . .	105
Stewed Fowl . . .	106
Braised Fowl . . .	106
Boiled Fowls with Tongue . . .	107
Roast Fowl . . .	107
Galantine of Fowl . . .	108
Boiled Chickens . . .	108
Roast Chickens . . .	108
Broiled Chicken . . .	108
To roast a Goose . . .	109
To roast a Gosling . . .	109
Stewed Duck . . .	110
Galantine of Duck . . .	110
To roast Pigeons . . .	110
Broiled Pigeons . . .	111
Stewed Pigeons . . .	111
Pigeons with Rice . . .	111

Pies.

Pigeon Pie . . .	112
Pigeon Pie, No. 2 . . .	113
Beef-Steak Pie . . .	113
Veal Pie . . .	114
Mutton Pie . . .	114
Chicken Pie . . .	114
Rabbit Pie . . .	115
Rabbit Pie, No. 2 . . .	115
Hare Pie . . .	116
Grouse Pie . . .	116
Partridge Pie . . .	117
Venison Pie . . .	117
Sheep's-Head Pie . . .	117
Shepherd's Pie . . .	118
Small Mutton Pies . . .	118
Small Mutton Pies another way . . .	119
Périgord Pie . . .	120

Game.

To roast a Pheasant . . .	121
To roast Grouse . . .	121

To dress a Woodcock . . .	PAGE
To roast and stuff a Hare . . .	122
Another way to roast a Hare plain . . .	123
Stewed Hare . . .	123
A Jugged Hare . . .	124
Minced Hare . . .	124
To roast Rabbits . . .	125
Stewed Rabbit . . .	125
Rabbits smothered in Onions . . .	126
Curried Rabbit . . .	126

Entrées and Made Dishes.

Force-Meat . . .	127
Force-Meat for Fowls, Veal, and Turkeys . . .	127
Chestnut Stuffing . . .	127
Force-Meat for Fish . . .	127
Plain Stuffing . . .	128
Stuffing for Turkey . . .	128
Brain Cakes . . .	128
Rissoles . . .	128
Veal Ringlets . . .	129
Casserole of Rice . . .	130
Croquettes of Rice and Force-Meat . . .	130
Croquettes of Veal . . .	131
Croquettes of Sweet-Breads . . .	131
Croquettes of Cold Beef or Mutton . . .	131
Croquettes of Potatoes . . .	132
Stewed Ox Palates . . .	132
Hare Cutlets . . .	133
Darioles of Beef . . .	133
Blanquette of Lambs' Sweet-Breads . . .	134
Lobster Quenelles . . .	134
Creamed Lobster . . .	135
Lobster Cutlets . . .	136
Quenelle Force-Meat . . .	136
Roman Pudding . . .	136
Beef-Steak Pudding . . .	137
A Savoury Dish of Curry . . .	138
A Dry Curry . . .	138
Dry Curry, No. 2 . . .	139
A Dish of Curry with Cocoa-nut . . .	139
To boil whole Rice . . .	139

	PAGE		PAGE
To dress Cold Roast Beef . . .	140	Fowl à la Polignac . . .	162
Miroton of Beef . . .	140	Fricassée of Fowl . . .	163
Banfishure Potatoes . . .	141	Fillets of Fowl à la Suprême	164
German Potatoes . . .	141	Galantines of Legs of Fowls,	
Stuffed Vegetable Marrow . .	142	as Duck's . . .	165
Potato Fritters . . .	142	Fillets of Fowl . . .	166
Potted Head . . .	142	Zephyr of Chicken . . .	166
Oatmeal Puddings . . .	143	Chicken Soufflé . . .	167
Currant Puddings . . .	143	Chicken Kromeskies . . .	167
Scollops of Hare . . .	143	Boudins of Fowl à la Reine .	167
Zephyr of Hare . . .	144	Chicken Custards . . .	168
Macaroni Timbale . . .	145	Chicken Custard Fritters . .	169
Cucumber Pâtés . . .	145	Bouchées à la Reine . . .	169
Veal Cutlets, with Ham and		Bouchées of Fowl à la Périgord	169
Mushrooms . . .	145	Chicken Cutlets . . .	170
Cutlets of Ox Cheek . . .	146	Bouchées of Salpicon . . .	171
Cutlets of Ox Cheek, No. 2	147	Bouchées of Lobster . . .	171
Cutlets of Rabbit . . .	147	Cutlets of Sweet-Breads . .	171
Cutlets of Rabbit, No. 2 . .	148	Chartreuse of Sweet-Breads	172
Cutlets of Rabbit, No. 3 . .	149	Scollops of Sweet-Breads . .	173
Boudins of Whiting . . .	149	Veal Pâtés . . .	173
Cream of Whiting . . .	150		
Oysters in Shells . . .	151	Cold Entrées and Made	
Oysters and Bacon . . .	151	Dishes.	
Bouchées of Oysters . . .	151	Aspic Jelly . . .	174
Bouchées of Oysters, No. 2	152	White Glaze for Turkeys or	
Creamed Oysters . . .	153	Fowls . . .	175
Oysters au Gratin . . .	153	Potted Veal . . .	175
Oyster Pâtés . . .	154	Fowl or Chicken in Aspic	
Fried Oysters . . .	155	Jelly . . .	176
Creamed Prawns . . .	155	Chaudfroid of Fowl . . .	176
Scalloped Oysters . . .	155	Mayonnaise of Fowl . . .	177
Macaroni Cutlets . . .	156	Fowl in Tomato Sauce . .	177
Plain Mutton Cutlets . . .	156	Lamb Cutlets in Tomato	
Mutton Cutlets à la Réforme	157	Sauce . . .	178
Mutton Cutlets à la Soubise	157	Cream of Whiting in Aspic	
Mutton Cutlets à la Soubise,		Jelly . . .	179
No. 2 . . .	158	Salad of Cold Meat . . .	179
Mutton Cutlets à la Main-		Italian Salad . . .	180
tenon . . .	158	Lobster in Aspic Jelly . .	180
Mutton Cutlets Alimatimeas	159	Lobster Salad . . .	180
Mutton Cutlets with Tomato		Fillets of Soles à la Cardinal	181
Sauce . . .	159	Imitation Foie-Gras . . .	181
Mutton Cutlets with Tomato		Plain Salad . . .	182
Sauce, No. 2 . . .	160		
Mutton Cutlets à la Périgord	160	Vegetables.	
Mutton Cutlets in Batter . .	161	To boil Green Peas . . .	182
Mutton Cutlets or Chops on		To stew Young Peas and	
the Gridiron . . .	161	Lettuce . . .	183
Fowl à la Marengo . . .	162		

	PAGE		PAGE
To boil Asparagus . . .	183	Oyster Canapés . . .	199
To boil Sea-Kale . . .	183	Italian Polpetti . . .	199
To boil Artichokes . . .	184	Small Macaroni Timbales . . .	200
To boil Cauliflower . . .	184	Mushroom Soufflé . . .	200
To boil Spinach . . .	184	Olives and Anchovies . . .	201
To dress Young White Turnips . . .	185	Cheese Custards . . .	201
To boil French Beans . . .	185	Cheese Custard Fritters . . .	202
To boil Windsor Beans . . .	185	Savoury Cheese Cakes . . .	202
To dress Jerusalem Artichokes . . .	185	Tomatoes au Gratin . . .	203
To stew Cucumbers . . .	186	Mushrooms au Gratin . . .	203
To stew Red Cabbage . . .	186	Anchovy Canapés . . .	203
To stew Beetroot . . .	186	Canapés of Herring . . .	204
To boil Beetroot . . .	186	Tomato Soufflé . . .	204
To stew Onions with White Sauce . . .	187	Soufflé Tomatoes . . .	204
To mash Turnips . . .	187	Deville'd Legs of Turkey . . .	205
To dress a Cucumber to be served with Salmon . . .	187	Savoury Iced Soufflé . . .	205
To boil Brussels Sprouts . . .	188	Savoury Croquettes of Rice . . .	205

Savoury Entremêts and Breakfast Dishes.

Egg Balls . . .	188
Buttered Eggs . . .	188
Minc'd Ham with Eggs . . .	189
Savoury Omelette . . .	189
Cheese Fritters . . .	189
Welsh Rabbit . . .	190
Macaroni with Cheese . . .	190
Kedgerie . . .	190
Cheese Ramakins . . .	191
Nudels with Cheese . . .	191
Cheese Straws . . .	192
Cheese Aigrettes . . .	192
Cheese Custards in Shells . . .	193
Iced Cheese . . .	193
Iced Cheese, No. 2 . . .	193
Cheese Canapés . . .	194
Scotch Woodcock . . .	194
Ham Toast . . .	194
Mushroom Toast . . .	195
Craigie Toast . . .	195
Stuffed Eggs . . .	195
Anchovy Eggs . . .	196
Suprême of Eggs . . .	196
Finnan Haddock Canapés . . .	197
Soufflé Potatoes . . .	197
Dressed Crab . . .	198
Cauliflowers au Gratin . . .	198

Puddings and Pastry.

Split Pease Pudding . . .	206
Suet Dumpling . . .	206
Marmalade Pudding . . .	207
Yorkshire Pudding . . .	207
French Sago Pudding . . .	208
Queen's Pudding . . .	208
Moderate Pudding . . .	208
Bread and Butter Pudding . . .	209
Newcastle Pudding . . .	209
Plum Pudding . . .	210
Tapioca Pudding . . .	210
Cocoa-nut Pudding . . .	211
Cabinet Pudding . . .	211
Custard Pudding . . .	211
Whole Rice Pudding . . .	212
Ground Rice Pudding . . .	212
German Rice Pudding . . .	212
Macaroni Pudding . . .	213
Aunt Mary's Pudding . . .	213
Curate Puddings . . .	213
Albany Pudding . . .	214
Vegetable Marrow Pudding . . .	214
Soufflé Pudding . . .	214
Muffin Pudding . . .	215
Chocolate Pudding . . .	215
Saxony Pudding . . .	216
Fig Pudding . . .	216
Batter Pudding . . .	216
Vermicelli Pudding . . .	217

	PAGE		PAGE
Sir Watkin Wynne or Golden Pudding	217	Sweet Paste	238
Preserved Ginger Pudding	218	Sweet Paste, No. 2	238
Mousseline Pudding	218	Jam Tartlets	238
Uncle Tom's Pudding	218	Jam Tartlets, No. 2	239
Windsor Pudding	218	Jam Puffs	239
Holyrood Pudding	219	Sausage Rolls	240
Iced Pudding	219	Rice Paste	240
Iced Pudding, No. 2	219	Spanish Pastry	240
Arrowroot Pudding	220	Vol-au-vent	241
Viennoise Pudding	220		
Apple Dumpling	221	Creams and Jellies, Cold	
Roly-Poly, Apple	221	Puddings, Ices, and	
Minc'd Meat for Pies	222	Iced Soufflés.	
Scotch Pancakes	223	Calf's-Foot Jelly	241
French Pancake or Omelette	223	Jelly made with Gelatine	242
Omelette Soufflé	224	Jelly à la Russe	243
A Plain Omelette	224	Silver Jelly	243
Small French Pancakes	225	Ox-Foot Jelly	244
Baked Apple Pudding	225	Orange Jelly	244
Meringue Tart of Apples	225	Orange Jelly with Oranges	245
Plain Custard for Cups	226	Claret Jelly	245
Charlotte of Apples	226	Lemon Jelly	246
Lemon Fritters	227	Shape of Apple Jelly	246
Apple Fritters	227	Strawberry Jelly	246
Apple Fritters, No. 2	228	Cherry Jelly	247
Almond Custard Fritters	228	Pine Apple Jelly	247
Roasted Apples	228	Grape Jelly	247
Roasted Apples, No. 2	228	Venus Pudding	247
Apples with Rice	229	Venetian Pudding	248
Sweet Croquettes of Rice	229	American Snow Pudding	249
Stewed Rhubarb	230	Swiss Pudding	249
Stewed Prunes	230	Casserole of Grapes	250
Tart of Whole Apples	230	Casserole of Prunes	250
Apple Pie	231	Casserole of Apples	251
Apple Tart	231	Casserole of Oranges	251
Apple Tart, No. 2	232	Blancmange	252
Wine Soufflé	232	Blancmange with Gelatine	252
Ornamented Soufflé	233	Blancmange Eggs	252
Richly Ornamented Soufflé	233	Chartreuse of Apples	253
Cheese Soufflé	234	Chartreuse of Prunes	253
Puff Paste	235	Bavarois of Lemons	254
Puff Paste, No. 2	236	German Custard for Tarts,	
Puff Paste, No. 3	236	Cakes	255
Rich French Paste	236	Tipsy Cake	255
Paste for Mutton or Raised Pies	237	Trifle	255
Paste for covering Veal or Beef-Steak Pies	237	Apple Trifle	256
Suet Paste for Dumplings	238	Bavarois of Apples	256
		Rice Cream	257
		Tapioca Cream	258

	PAGE		PAGE
Cream à la Romaine . . .	258	Diet Loaves or Sponge Cake . . .	273
Italian Cream . . .	259	Small Sponge Cakes . . .	274
Italian Cheese . . .	259	Savoy Cake . . .	274
Apple Cheese . . .	259	Pound Cake . . .	274
Pine Apple Cheese . . .	260	Rice Cake . . .	274
Burnt Almond Charlotte Russe . . .	260	Rice Cake, No. 2 . . .	275
Coffee Charlotte Russe . . .	261	Snow Cake . . .	275
Pine Apple Charlotte Russe . . .	261	Small Snow Cakes . . .	275
Plain Shape of Cream . . .	261	Bachelor's Cake . . .	276
Chocolate for Creams . . .	262	Lunch Cake . . .	276
Strawberry or Raspberry for Creams . . .	262	Madeira Cake . . .	276
Vanilla for Creams . . .	262	Seed Cake . . .	277
Coffee for Creams . . .	263	Plum Cake . . .	277
Pine Apple for Creams . . .	263	Rich Plum Cake . . .	277
Burnt Almonds for Creams . . .	263	Sultana Cake . . .	278
Ginger for Creams . . .	263	Vienna Cake . . .	278
Ratafia for Creams . . .	264	York Cake . . .	279
Lemon for Creams . . .	264	French Cake . . .	279
Hazel Nuts for Cream . . .	264	Old Maid's Cake . . .	279
Arrowroot Cream . . .	264	Jenny Lind Cake . . .	279
Cream Custards in Cups . . .	264	Ginger Bread . . .	280
Shape of Corn Flour . . .	265	Ginger Bread (Superior) . . .	280
Lemon Water Ice . . .	265	Plain Ginger Bread, . . .	281
Orange Water Ice . . .	266	Very Plain Ginger Bread . . .	281
Ginger Water Ice . . .	266	Scotch Bun . . .	282
Pine Apple Water Ice . . .	267	Rice Cheese Cakes . . .	282
Strawberry Water Ice . . .	267	Cheese Cakes . . .	283
Raspberry Water Ice . . .	267	Macaroon Cheese Cakes . . .	283
Red-Currant Water Ice . . .	267	Lemon Cheese Cakes . . .	283
Apricot Water Ice . . .	267	Queen Cakes . . .	284
Grape Water Ice . . .	268	Raspberry or Jelly Sandwiches . . .	284
Strawberry Ice Cream . . .	268	Victoria Sandwiches . . .	285
Raspberry Ice Cream . . .	268	Coronation Cakes . . .	285
Lemon Ice Cream . . .	268	Swiss Tartlets . . .	286
Ginger Ice Cream . . .	269	Albert Cakes . . .	286
Pine Apple Ice Cream . . .	269	Spanish Cakes . . .	286
Ratafia Ice Cream . . .	269	Shrewsbury Biscuits . . .	287
Brown Bread Ice Cream . . .	270	Almond Biscuits . . .	287
Vanilla Ice Cream . . .	270	Wafer Biscuits . . .	287
Hazel-Nut Ice Cream . . .	270	German Wafers . . .	288
Iced Soufflé . . .	271	Sugar Biscuits . . .	288
Iced Apple Soufflé . . .	271	Macaroons . . .	288
		Ornamented Macaroons . . .	289
		Spice Nuts . . .	289
		Yorkshire Perkins . . .	289
		Squirt Biscuits . . .	280
		Jumble or Squirt Biscuits . . .	290
		Ratafia Biscuits . . .	290
		Brandy Wafers . . .	290
		Rice Biscuits . . .	291
Cakes, Biscuits, and Bread.			
Plain Short-Bread . . .	272		
Pitcaithly Bannock . . .	272		
Scotch Petticoat Tails . . .	273		

	PAGE		PAGE
Finger or Savoy Biscuits . . .	291	Orange Marmalade (Economi-	
German Biscuits . . .	291	cal) . . .	309
Victoria Biscuits . . .	292	Orange Jelly . . .	309
Cinnamon Biscuits . . .	292	Apple Jelly . . .	309
Lemon Biscuits . . .	292	Black-Currant Jam . . .	310
Abernethy Biscuits . . .	292	Black Currants for Tarts . .	310
Wine Biscuits . . .	293	Red-Currant Jelly . . .	310
Ginger Biscuits . . .	293	Red-Currant Jelly, No. 2 . .	311
Ginger Biscuits, No. 2 . . .	293	Red-Currant Jelly, No. 3 . .	311
Fancy Rock Almond Biscuits	293	White-Currant Jelly . . .	311
Meringues . . .	294	Green Gooseberry Jelly . .	311
Meringues, No. 2 . . .	294	To preserve Raspberries . .	312
Icing for Cakes . . .	295	Raspberry Jam . . .	312
Lemon Icing . . .	295	Raspberry Jam and Jelly . .	312
Almond Icing . . .	295	Strawberry Jam . . .	312
Almond Icing, No. 2 . . .	295	Strawberry Jam another way	313
Chocolate and Coffee Icing .	296	To preserve Strawberries . .	313
Butter Icing . . .	296	Gooseberry Jam . . .	314
Currant Loaf . . .	296	Apricot Jam . . .	314
Loaf Bread . . .	297	To preserve Apricots whole	314
Bread with German Yeast . .	297	Damson Jam . . .	315
London Buns . . .	298	Damson Jam, No. 2 . . .	315
Cookies . . .	298	To preserve Damsons whole	315
Hot Cross Buns . . .	299	Apple Jam . . .	316
Breakfast Rolls . . .	299	Rhubarb Jam . . .	316
Breakfast Rolls, No. 2 . . .	300	To preserve Cherries . . .	317
Milk or Soda Rolls . . .	300	Greengage Jam . . .	317
To make Yeast . . .	300	To preserve Greengages . .	317
To keep Yeast . . .	301	To preserve Apples . . .	318
Sweet Currant Scones . . .	301	To preserve Cucumbers . .	318
Soda Scones . . .	301	To preserve Jargonelle Pears	319
Girdle Soda Scones . . .	302	To preserve Pears Red . . .	320
Whole Meal Scones . . .	302	To preserve Oranges . . .	320
Victoria Scones . . .	302	To preserve Green Gooseberries	321
Barley Scones . . .	303	To preserve Lettuce in imita-	
Wafer Scones . . .	303	tion of Preserved Ginger . .	321
Lemon Drops . . .	303	To keep Peas Green . . .	322
Lemon Puffs . . .	304		

Preserved Fruits.

To boil or clarify Sugar . . .	304
Ginger Tablet . . .	305
Cocoa-nut Tablet . . .	305
Cocoa-nut Ice Tablet . . .	306
Everton Toffee . . .	306
To preserve Angelica . . .	307
Scotch Marmalade . . .	307
Mashed Marmalade . . .	308
Grated Marmalade . . .	308

Pickles, Syrups, and Sugars.

To pickle Onions . . .	322
Mixed Pickles . . .	322
To pickle Beetroot . . .	323
To pickle Red Cabbage . . .	323
To pickle Cauliflower . . .	324
To pickle Mushrooms . . .	324
Mushroom Ketchup . . .	325
Black-Currant Vinegar . . .	325
Gunner's Delight . . .	325

	PAGE	
Black-Currant Syrup . . .	326	Orange or Lemon Sugar . . .
Ginger Beer . . .	326	Lemon Squash . . .
Ginger Beer, No. 2 . . .	326	Scouring Soap . . .
Ginger Wine . . .	327	Claret Cup . . .
Wine for Kitchen use . . .	327	Champagne Cup . . .
Raspberry Vinegar . . .	327	Coffee, . . .
Gooseberry Vinegar . . .	328	Coffee, No. 2 . . .
Mushroom Powder . . .	328	Apple Paste for Decoration . . .
Lemon Pickle . . .	328	Victoria Punch . . .
Currant Wine . . .	329	Barley Water . . .
Sweet Wine from Ripe Currants . . .	329	
Ripe Gooseberry Wine . . .	330	Menus.
Black-Currant Wine . . .	330	Dinner for Twenty (January) . . .
Strawberry and Raspberry Wine . . .	330	Dinner for Twenty (February) . . .
Milk Punch . . .	331	Dinner for Twenty (March) . . .
Lemon Syrup . . .	331	Dinner for Twelve (April) . . .
Wine from Mixed Fruit . . .	331	Dinner for Twelve (May) . . .
Strawberry Syrup . . .	332	Dinner for Eighteen (June) . . .
Raspberry Syrup . . .	332	Dinner for Twelve (July) . . .
Baking Powder . . .	333	Dinner for Twelve (August) . . .
To make Cochineal . . .	333	Dinner for Twelve (September) . . .
Pink Sugar . . .	333	Dinner for Twenty (October) . . .
Vanilla Sugar . . .	333	Dinner for Twenty (November) . . .
		Dinner for Twenty (December) . . .

To be kept
Mutton

COOKERY, ETC.

SOUPS.

Clear Brown Soup.

To make two quarts of good soup allow three quarts of cold water, two pounds of hough of beef and the same weight from the neck, both freshly cut, one small turnip, one good-sized carrot, half a head of celery, one small parsnip, two onions, a quarter of an ounce of black and Jamaica pepper corns, one tea-spoonful of sugar, and about half an ounce of salt. Cut the meat from the bones in pieces weighing about four ounces, put the bones in the bottom of a soup pot, next the pieces of meat, two quarts of the water and the half of the salt, let it come slowly to the boil, add half of the reserved quart of cold water, and let it again boil slowly for half an hour, then add the remainder of the water along with the pepper corns previously soaked in three gills of cold water in a bowl on the stove, which gradual heating draws out the colour and helps to brown the soup. Let all boil very slowly and steadily for three hours, taking care that the scum does not break and go through the soup, which it will do if allowed to boil quickly even for a few minutes, then add the vegetables, cleaned and cut in pieces, not too small, the onions, from which pare top and bottom, and cut in halves,

leaving the skins on, the sugar, the remainder of the salt, and continue boiling one hour and a half longer, after which strain through a hair sieve, breaking the meat and vegetables as little as possible, and let it stand in a cool place from twelve to twenty-four hours. When wanted take off the fat carefully, put the soup on in a clean pan, keeping back the sediment; let it boil for ten minutes, and season with a little ketchup and salt if required. To make a second stock, put on the strainings again, keeping back the pieces of turnip, cover well with cold water, boil slowly for four hours, and strain. When onions are peeled for various dishes the skins should not be thrown away, but added to this soup with the vegetables, as they not only clear the soup but greatly improve the colour.

Clear Vegetable Soup or Stock.

Put on half a pound of dried green peas in two quarts of cold water and boil very gently for three hours, then add one carrot split up and cut in two-inch lengths, one small turnip cut in four, two stalks of celery cut in short lengths, one Spanish onion with top and tail cut off, but the skin left on, and cut in two or four according to size, one tea-spoonful of salt, the same of sugar, and continue boiling, still very slowly, for one hour and a half longer, then strain through a wire sieve and put aside for use. When wanted for Julienne or other soups with a vegetable garnish prepare the vegetables and cook separately, according to directions given for said soups, with meat stock, only do not drain them—except cabbages, savoys, lettuces, or Brussels sprouts. When the strips of carrot, turnip, etc., are sufficiently cooked in the water with the salt and sugar, add the stock to them, retaining the water; boil together for a few minutes, removing the

scum as it rises, then add the drained green vegetables, stir gently and serve. About double the quantity of vegetable garnish should be allowed for a vegetable stock to that which is usually added to a meat stock.

Summer Hotch Potch (*Maigre*).

Put on in an enamelled pan about five ounces of haricot beans with cold water enough to cover them well, a bit of carbonate of soda about the size of a pea, and half a tea-spoonful of sugar, boil gently one hour and a half, adding occasionally more cold water ; should it reduce too much, then add one ounce of lentils well washed by running cold water on them through a strainer, and continue boiling two hours longer. An hour and a half before the beans and lentils are finished cooking, put on in a separate pan a dozen green onions cut small in one pint of boiling water with half a tea-spoonful of sugar and the same of salt ; boil for half an hour, then add three young carrots cut small ; boil half an hour longer, then add a good-sized garden turnip cut into inch squares, also four early potatoes, which have been cut into quarters and boiled in a separate pan for ten minutes ; continue boiling for twenty minutes, after which add the beans and lentils, along with the water in which they have been boiling, and boil all together for a few minutes. A few green peas and a lettuce will be an agreeable addition, the peas to be put in amongst the beans and lentils half an hour before the finish, the lettuce to be washed thoroughly, shred down, put on in boiling water with a little salt, sugar, and a small pinch of soda, boiled ten minutes, then strained, and stirred in gently at the finish. If more salt is necessary, let it be added with the turnip and potatoes.

Kidney Soup.

Put on, in three quarts of cold water, two pounds of the neck or hough of beef, with one large ox kidney, or two small ones, one carrot, one small turnip, both sliced, a few pieces of celery, three onions, each cut in two, leaving the skins on, and about a quarter of an ounce of salt. Put about a quarter of an ounce of black pepper-corns into a bowl, cover with cold water, let it stand on the stove until the colour is drawn, then add to the soup ; let all boil gently for two hours, take out the kidney, and let it boil two hours longer, then strain through a wire sieve, and set aside till cold. Shortly before the soup is wanted, remove the fat carefully, and pour it into a soup pan ; brown three ounces of butter with three ounces of flour in a small stewpan, stir a little of the boiling soup into it, then mix with the soup ; add the kidney, previously trimmed and cut into small pieces, season with a little ketchup, and let it boil about fifteen minutes, removing the scum as it rises.

Ox-tail Soup

Is made exactly as described in the foregoing receipt, substituting the tail for the kidneys. The tail must be notched at the joints before putting it on with the other ingredients.

Russian White Soup.

Melt in an enamelled pan two ounces of butter with two ounces of flour, then add two quarts of nicely seasoned good white stock, and stir constantly until it has boiled about fifteen minutes, carefully removing the scum as it rises to the surface. Cut a veal kidney into small pieces about the size of a hazel nut ; melt, without browning, one ounce of butter in a frying-pan, and toss

the pieces of kidney in it for four minutes. Slice one ounce and a half of pickled gherkins, also eight or ten small tinned or cooked mushrooms, and put them on a plate. Beat up in the tureen the yolks of two eggs, add half a pint of boiling cream, pouring it in gradually and stirring well ; then put in the prepared kidney, gherkins, and mushrooms, after which pour in the boiling soup, stirring gently, and serve immediately.

Bonne Femme Soup.

Prepare two quarts of good white stock, melt in an enamelled pan two ounces of butter, then put in one small cucumber, peeled, and finely sliced, one large stock of lettuce, or two small ones, finely shred, cook for ten minutes, being careful to keep them from browning. Mix one table-spoonful of flour with a little of the stock, add to the vegetables, then all the stock, and simmer all together for fifteen minutes. Beat up in the tureen the yolks of three eggs with half a pint of cream, pour in the boiling soup gradually, stirring carefully to prevent curdling the eggs.

Spring Soup.

Have a good stock prepared as for brown soup ; take a bunch of asparagus, cut the green ends in small bits, a few green peas, with small sprigs of cauliflower, one dozen of small onions, one large carrot, and one turnip ; cut them in stripes, boil these vegetables separately ; when tender, strain them through a sieve, and add them to the soup.

Clear Soup à la Royale.

Beat up in a basin with a spoon the yolks of four eggs, one gill of stock, a little grated nutmeg and salt,

strain through a piece of muslin, pour into a buttered custard mould, and steam till quite firm. When cold, turn it out and cut into small dice. When wanted, put it into the tureen and pour two quarts boiling clear soup over it. This custard may be of various colours—red by adding purée of carrots, green by adding purée of spinach, before pouring it into the mould to steam.

Clear Soup with Quenelles.

For two quarts remove the flesh from the breast of a tender fowl, take off the skin, scrape it down with a knife, extracting the sinews, then pound it in a mortar, and pass through a wire sieve. Mix this thoroughly with two-thirds of its weight in butter, and one-third in bread panada, add one egg, the yolk of another, and season with white pepper, salt, and nutmeg. Sprinkle some flour on a board, divide the mixture into three dozen pieces, roll these lightly with the hand, forming them like gooseberries, then poach them in boiling water for ten minutes, put them into the tureen, and pour the boiling soup over them.

Clear Soup with Rice.

For two quarts, prepare two ounces of the best whole rice, as directed in recipe—(*To Boil whole Rice*); put it into the tureen, and pour the boiling soup over it.

Clear Soup with Croûtons.

For two quarts, stamp out from slices of stale bread, about a quarter of an inch thick, four dozen rounds the size of a shilling; brown them in the oven; put them in the tureen, and pour the boiling soup over them.

Clear Soup with Vermicelli.

For three quarts, soak in cold water four ounces of vermicelli for fifteen minutes, then let it boil five minutes and drain, put it in the tureen, pour the boiling soup on it, and serve with grated Parmesan cheese on a separate plate.

Brunoise Soup.

Cut into small dice, turnip, red carrot, the white part of leeks, white celery, and onions, four ounces of each, cook separately in boiling water with a little salt and sugar in it, drain and put them in a soup tureen. Blanch for one minute in boiling water three ounces of Italian paste, then boil it five minutes in stock, drain, and add to the vegetables in the tureen, pour three quarts of boiling clear soup over them, and serve.

Julienne Soup.

Cut into small pipes one inch long four ounces of the red part of carrots, the same quantity of turnips, the white of one small head of celery, two ounces of onions, and four of the white part of leeks. Cook each of these vegetables separately in boiling water with a little salt and sugar in it, drain and put them in the tureen. Cut into shreds one inch long some cabbage lettuce, boil gently for a few minutes with a very little carbonate of soda in the water, drain, add to the other vegetables and pour over them three quarts of boiling clear soup.

Jardinière Soup.

Cut into slices a quarter of an inch thick an ordinary sized carrot and turnip, from them stamp out as many

rounds as they will give, with a vegetable-cutter a quarter of an inch in diameter, from the white part of a small head of celery cut an equal quantity with the same cutter ; cut the white part of the leaves from a cabbage lettuce with a round cutter the size of a shilling, divide into flowerets one head of cauliflower or brocoli, peel twenty-four button onions, and shell one pint of green peas. Cook all the vegetables separately in the usual way, drain, put them in the soup tureen, pour three quarts of boiling clear soup over them, and serve.

White Stock for Soups and Sauces.

To three pounds of uncooked meat and bones, such as knuckle of veal, scraps and bones of the same, bones and giblets of poultry, allow three quarts of cold water, or, what is better, the water in which any fresh meat has been boiled, one small carrot, the same of parsnip, both cut in slices, a few short pieces of celery, two onions sliced, a few sprigs of parsley, two bay leaves, two blades of mace, and one tea-spoonful of whole white pepper. If knuckle of veal is used, cut the meat in pieces from the bones, put the bones in the bottom of the stock pot, then the meat and other ingredients, add a little salt, put it on the stove or fire and as it comes slowly to the boil skim it carefully. Let it boil slowly and steadily for about three hours, then strain it through a hair sieve and let it stand in a cool place for twelve hours, the fat should then be taken clean off, the stock put on in a pan, allowed to come to the boil, carefully skimmed, then poured into a basin and put aside for use.

Rich White Soup.

To make two quarts. Put on in an enamelled pan two ounces of butter, let it melt, then stir in two ounces of flour, taking care not to let it brown; add two quarts and a half of good white stock, stir, and let it boil for fifteen minutes, removing the scum as it rises, and season with grated nutmeg and white pepper. Beat up in the tureen the yolks of three eggs, stir in half a pint of good cream, mixing well, then pour in the boiling soup gradually to prevent curdling, and serve.

Plain White Soup.

Knead two ounces of butter with two ounces of flour, put it on to melt in a stew-pan, add one pint of sweet milk, stir and let it boil, then add two quarts of nicely-seasoned white stock, a little grated nutmeg, and salt if necessary. Let it boil about fifteen minutes, add a good table-spoonful of chopped parsley, and serve.

Potato Soup.

Put on in about two quarts of cold water two pounds of neck of mutton, or hough of beef, and one onion minced, let it come to the boil, remove the scum, and let it boil gently for two hours; then add about a dozen ordinary-sized potatoes, which have been peeled, put on in cold water, allowed to come to the boil, and the water poured off; salt to taste, and boil gently one hour longer. Before serving skim off the fat, and, if liked, a little chopped parsley may be added.

If made with drippings, for the same quantity put on two ounces of drippings with the minced onion in a little of the two quarts of water, cold, let it come to the boil and simmer gently for half an hour; then add the remainder of the water, boiling, along with the potatoes prepared as above, and boil for an hour longer. If made from

roast beef bones, proceed in the same way as with the fresh meat.

Purée of Brussels Sprouts.

Put on one pound of Brussels sprouts in boiling water with a little soda, let them boil with the cover off the pan till tender, then drain them and pass through a wire sieve with a wooden spoon. Put this purée into a clean pan with three pints of boiling white stock, add a small tea-cupful of good cream, season with a little white pepper and salt; let it get quite hot, but do not allow it to boil. Serve with fried sippets. Observe, great care must be taken not to let this soup boil, as by doing so it will lose the colour, and be unfit to send to table.

Celery Soup.

Put on in an enamelled pan one quart of good white stock, with four ordinary sized onions, peeled, and cut into small dice, the white part of two heads of celery, washed, and cut into pieces about an inch long, and a good table-spoonful of ham liquor; let it boil gently for about an hour, or till the celery is quite tender, then pass through a wire sieve, and return to the pan. Dissolve one table-spoonful of corn flour in a very little cold water, or milk, stir into the soup, and let it boil for eight minutes, removing the scum as it rises; season with a little celery-salt, and white pepper, and just before serving add one gill of cream; let it get as hot as possible without boiling, and serve with croutons of bread on a separate dish.

Tomato Soup.

To make one quart. Cut down four ordinary sized onions, put them on in an enamelled pan, with a little white stock, and let them simmer for half an hour, then add six or eight tomatoes, according to size, cut in

halves crosswise, one quart well seasoned white stock, and about one table-spoonful of ham liquor; when it comes to the boil, add one table-spoonful of corn flour, previously dissolved in a little cold water; let all boil together for about half an hour, stirring occasionally, and pass through a wire sieve. Return to the pan, let it boil for a few minutes, removing the scum as it rises, and serve with croutons of bread on a separate dish.

If liked, half a gill of cream may be added just before it is poured into the tureen. The liquor got from ham in process of steaming is what is meant, and is very much better for flavouring than water in which ham has been boiled.

White Macaroni Soup.

Put on four ounces of the best macaroni in one quart of boiling water, let it boil gently for three-quarters of an hour, then drain and cut in half-inch lengths. Put it on again in a quart of white stock, let it simmer gently for twenty minutes, then draw to the side of the fire for five minutes. Have the yolks of two eggs beaten and mixed with one gill of cream; add to the soup, along with one ounce of grated Parmesan cheese, a little white pepper, and a small pinch of cayenne. Stir till thoroughly heated, but do not allow it to boil.

Chantilly Soup.

Put on in boiling water two pints of fresh green peas, a small carrot cut up, one onion sliced, a small bunch of parsley, a little mint, and half a tea-spoonful of sugar. Let them boil with the cover off the pan till tender, then take out the carrot and onion; drain the peas, and pass through a wire sieve. Moisten one dessert-spoonful of corn flour with a little stock, and boil it in

two pints and a half of seasoned white stock. Stir in the purée of green peas into the boiling stock, but on no account allow it to boil after the purée is added.

Bisque or Crab Soup.

Take a good weighty crab freshly boiled, remove the claws, break them, take out the flesh carefully, separate the flakes either with the fingers or two forks, and put aside on a plate. Put on in a stew-pan two ounces of butter with a carrot and turnip each sliced, a small bunch of parsley, a dozen white pepper-corns, and two blades of mace. Let it simmer with the cover on for fifteen minutes, being careful not to let it brown, then add two ounces of flour, and gradually one quart of white stock. Let it boil slowly for an hour, then add the yellow pith from the body of the crab along with another quart of stock; let it boil again for fifteen minutes, and press through a wire sieve, taking out the vegetables before doing so. Put it on again, let it come to the boil, then draw it to the side of the fire; add the flesh of the crab, with one gill of cream, a few grains of cayenne, and salt if necessary. Let it get thoroughly heated, stirring it gently, but it must not boil after the flesh of the crab is added. Lobster soup may be made in the same way, and both should be served with bread cut in dice, browned slightly in the oven, and sent to table on a napkin.

White Haricot Bean Soup.

Put one quart of cold water on in a stew-pan with one pound of white haricot beans, one carrot cut in four, one small onion, a small bunch of parsley, a pinch of

sugar, and the same of salt. Let this boil about forty-five minutes, or till the water reduces, then add more cold water, and repeat till the beans are soft, which takes about three hours. When quite ready, drain them through a colander; take out the carrot, onion, and parsley, press them through a wire sieve, adding a little stock occasionally to soften them. Put this purée on in a clean stew-pan, with one pint and a half of white stock, stir and let it simmer for ten minutes, season with pepper and salt, and before serving add a small tea-cupful of cream. This will give about two pints and a half of soup, and if too thick a little more stock may be added, which, of course, will increase the quantity. Serve with toast cut in dice on a separate dish.

Purée of Fowl à la Reine.

Clean a good young fowl and put it on in three quarts of good white stock, keeping back the flesh from the half of the breast for quenelles. Along with the fowl put a small bunch of parsley, a bay leaf, one onion, one small lump of sugar, a little white pepper and salt, and let all boil together till the fowl is tender, then strain the stock through a sieve, and skim the fat off very carefully. Take all the meat from the fowl, free it from skin and fat, and pound it in a mortar with four ounces of bread soaked in the stock, then pass it through a wire sieve, adding at intervals a little of the stock to make it go more easily, put it into a clean stew-pan, and let it get as hot as possible without allowing it to boil. Blanch and pound in a mortar twenty Jordan almonds, adding by degrees, while pounding, half a pint of good cream, and add to the soup. From the half breast of the fowl prepare some

quenelles, put them into the tureen, pour the soup over them and serve. The quenelles are made as follows :— Pound the half breast of the fowl in a mortar, pass it through a wire sieve, mix with it one-third of its quantity in butter, and two-thirds in bread panada, the yolk of one egg, and season with white pepper, salt, and nutmeg. Form into small quenelles about the size of a nutmeg, and poach till firm in boiling white stock.

Purée of rabbit may be made in the same way, using one of the fillets from the back of the rabbit instead of the half breast of the fowl.

Palestine Soup (*Maigre*). 3 Pints.

Peel and cut into small dice one good-sized Spanish onion, put it on in an enameled pan with cold water enough to cover it ; after boiling slowly for an hour, add one dozen artichokes, peeled and cut into pieces, one carrot, one turnip, both cut in pieces, not too small, three bay leaves, three gills of cold water, and a little salt, boil gently till the artichokes are soft, then pass through a wire sieve after picking out the pieces of carrot and turnip, and return to the pan. Mix in a bowl till quite smooth one ounce of flour with a little milk, then stir in half a pint ; add this to the soup, and boil for ten minutes, stirring occasionally. Before serving stir in one ounce of butter, after which do not boil ; season with a little white pepper and serve with brown bread.

Palestine Soup, No. 2.

Put on two quarts of white stock with two ounces of rice flour, and stir occasionally till it boils, then add one dozen large peeled artichokes, let them boil till soft and pass through a wire sieve. Return this purée to the pan and let it boil till all the scum rises to the top,

which must be carefully removed ; season with white pepper and salt, and just before serving add half a pint of boiling cream.

Vegetable Marrow Soup.

Peel and quarter the marrow, scoop out the seeds, then cut into slices, and put it on with a small Spanish onion peeled and sliced, one blade of mace, three bay leaves, three gills of water, and a little salt ; let it boil gently till tender, and press through a wire sieve. Mix one ounce of flour with a very little milk, then stir in half a pint ; put it on in an enamelled pan with the marrow pulp, and let it boil for eight minutes, stirring constantly ; after which remove from the fire, and stir in one ounce of butter ; season with white pepper and salt, and serve with small squares of fried bread on a separate dish. The marrow should weigh about two pounds and a half.

Oyster Soup.

To make two quarts. Melt two ounces of butter with two ounces of flour in an enamelled pan, being careful to keep it from browning, then stir in one quart of good white stock, and one quart and a half of fish stock with the oyster liquor in it ; stir, and let it boil fifteen minutes ; season with one tea-spoonful of anchovy sauce, grated nutmeg, and white pepper. Just before serving stir in half a pint of good cream, then add three dozen oysters, previously scalded and bearded, after which it must not be allowed to boil, but made as hot as possible. To scald the oysters : put them on in their own liquor, and shake the pan occasionally, until they just boil up, then take them off immediately ; strain through a gravy strainer into a basin, adding the liquor to the fish stock, which is used for the soup as already stated, and remove the beards from the oysters.

Oyster Soup, No. 2.

Knead one ounce of butter into one ounce of flour, put it on to melt in a stew-pan, add one pint of sweet milk, stir and let it come to the boil, then add one pint of fish stock and the strained liquor of one tin of oysters. Season with a little white pepper, grated nutmeg, and salt if necessary. Let it simmer for about ten minutes, then add the tin of oysters, after which do not let it boil. If liked, a table-spoonful of chopped parsley may be added just before serving.

Jenny Lind Soup.

Make a good stock from about two pounds of hough, a piece of veal or fowl, a parsnip, and a little mace. When the meat is quite boiled down, strain and let it stand till cold, then skim carefully and return to the pan; add two table-spoonfuls of finely-minced parsley, a little pepper and salt, and boil fifteen minutes. Have the yolks of four eggs well beat up, mixed with a tea-cupful of good cream, and put into the tureen, then pour in the boiling soup, stirring all the time.

Lentil Soup.

Put on one pound of boiling beef in one quart and a half of cold water, add one onion cut in small dice, and half a pound of lentils, remove the scum when it boils, and let it boil gently for three hours, salting to taste about half time, and serve with small squares of toast in the tureen.

Lentil and Rice Soup (*Maigre*). 3 Pints.

Put on, in an enamelled pan, three pints of cold water with three ounces of lentils, half of a Spanish onion, peeled and cut in small dice, a salt-spoonful of curry powder, a tea-spoonful of salt, and the same of sugar; let it boil gently for about two hours, then add

two ounces and a half of whole rice, another tea-spoonful of sugar, the same of salt, and let it boil gently one hour longer. Just before dishing, stir in one tea-spoonful of vinegar, one table-spoonful of chopped parsley, and a good table-spoonful of cream, *or* half an ounce of butter, after which do not let it boil.

Mock Turtle Soup.

Put a well-fed calf's head on in a large pot with cold water, and one table-spoonful of washing soda, allow it to come to the boil, turning it occasionally, then take it out, and scrape the hair clean off with a sharp knife, after which wash it well and put it in cold water. When quite cold, take it out of the water, remove the flesh on both sides from the bone; divide the head, take out the tongue, and saw the bones into convenient pieces. Place the bones at the bottom of a soup-pot, then the sides of the head, the tongue, a knuckle of veal, and an old fowl from which the breast fillets have been removed, add about eight quarts of cold water, cover closely, and skim carefully when it comes to the boil. Allow it to boil steadily for about an hour, take out the sides of the head, and lay them aside; let it boil an hour longer before taking out the tongue, which skin and lay aside. Now add to the soup one carrot, a small head of celery, one small turnip, four onions, one bay leaf, one blade of mace, Jamaica and black pepper-corns, half an ounce of each, and a little salt. Before adding the pepper-corns let them be put into a bowl, well covered with cold water, and allowed to stand on the stove till thoroughly heated and the colour drawn, which helps to darken the soup. Let it boil slowly and steadily for another two hours, and strain, after which put it in a cool place for at least twelve hours; then, after removing

the fat carefully, put it on in a clean pan, with the whites and shells of two eggs, slightly beaten with a gill of cold water; add a little powdered sweet basil, marjoram, and savory, stir with a switch until it boils, cease stirring, and let it boil for five minutes; then remove a little back from the fire, let it stand with a lid on it for ten minutes, and pour through a jelly bag. Cut the head and tongue into small pieces about an inch square; have small quenelles made from the breast of the fowl, poach them in boiling water for five minutes, and add along with the small squares of meat to the soup just before serving.

Albert Soup.

Take the two points of the hind houghs of an ox, together weighing from twelve to fourteen pounds, wash them well, put them in a large stew-pan, cover with water and a little salt, skim clean when it comes to the boil, then add one ounce of whole white pepper, one handful of parsley, and let it boil slowly for four hours, then take out the meat, cut off the gristly parts, lay them aside, and return the bones with the meat left on them to the stew-pan containing the stock. Have a good young fowl prepared, add it to the soup, let it boil for one hour, then take it out and remove the fleshy parts from the breast, return the remainder to the stock, boil two hours longer, and strain through a hair sieve. If the process of boiling reduce the stock too much, a little boiling water may be added. When the soup is to be used, skim off the fat, return it to the stew-pan, keeping back the sediment, and add to it the gristles, cut into small pieces about an inch square. Pound with the breast of the fowl a little lean ham, some bread crumbs, a little grated nutmeg, and ground white

pepper, moisten with an egg, and make into small round balls, numbering about two dozen, brown them a little in a frying-pan and add to the soup, together with six egg balls and a few pickled gherkins cut into small pieces. Have two dozen of good large oysters, put them on in their own liquor, let them just come to the boil, strain them through a sieve, beard them, and add to the soup, taking care not to let it boil afterwards. Have a tea-cupful of Madeira wine in the tureen, pour in the soup, and serve as hot as possible.

Potato Soup (*Maigre*).

Peel and cut in small dice one Spanish onion, put it on in an enamelled pan with one quart of cold water and half a tea-spoonful of sugar, boil slowly one hour, then add a dozen medium-sized potatoes, previously peeled, cut in pieces, put on in cold water, boiled for ten minutes, and drained, also a carrot split up and cut in short lengths, a few pieces of celery and a tea-spoonful of salt; boil gently for an hour longer, after which take out the pieces of carrot. Moisten one dessert-spoonful of pea flour with a little cold water, stir it into the soup, boil for five minutes, then take off the fire, add half a gill of cream, and, if liked, a table-spoonful of chopped parsley. Serve with whole-meal bread or squares of toast.

If the foregoing recipe is followed exactly a most delicious potato soup will be produced, nourishing, especially if taken with whole-meal bread, and more digestible than what is usually made from meat, bones, fat, or other scraps.

Partridge Soup.

Have a couple of partridges, singe, clean, and bone them; cut the best parts off and lay them aside. Put

on in a stew-pan the bones and giblets with three pounds of hough of beef, cut down a little, cover with water and a little salt, skim when it comes to the boil, then add a parsnip, a few sweet herbs, six onions, let it boil till the substance is extracted from the meat, and strain through a wire sieve. From the strainings pick the liver and any bits of the flesh of the birds which have not quite boiled down, pound these, and with a little soup rub them through a sieve. When the soup is cold, skim it, return to the pan, add the pieces of the partridges, cut in small scollops and fried, along with what has been pounded, and boil slowly till tender, removing any fat or scum carefully as it rises. Season with ketchup, pepper, and salt, and in the tureen in which it is to be served have a little port wine.

Mulligatawny Soup (*Maigre*). 3 Pints.

Peel two apples and one Spanish onion, and mince together not too finely, brown about one ounce and a half of butter in a frying-pan, put them in and fry till very much browned and reduced, stirring constantly to prevent burning, then add one table-spoonful of flour, one tea-spoonful of curry powder, and half a pint of sweet milk, previously well mixed in a bowl; stir thoroughly; let it boil for a minute, then pour into a clean pan, add a quart of vegetable stock, and boil for half an hour, removing the scum as it rises. If convenient the addition of half a gill of cream, just before pouring into the tureen will be found to be an improvement, but it is good enough without. Serve with boiled whole rice on a separate dish.

Mulligatawny Soup, No. 2.

Clean and bone a fleshy young fowl, put it on along with the giblets and bones in four quarts of white stock, let it boil for twenty minutes, then take it out, and leave the remainder to boil very slowly for an hour. While the stock is boiling, brown two ounces of butter in a frying-pan, then put in four apples and four onions, both minced, brown them well, constantly stirring and turning with a wooden spoon till very much reduced. Mix three table-spoonfuls of curry powder with the same of flour, moisten with milk, pour into the frying-pan, let it simmer for five minutes, and add to the stock, then rub through a wire sieve, after picking out the bones and giblets. Return the soup to the pan, add the fowl, freed of skin, and cut into pieces about an inch square, let it boil for twenty minutes, or till the fowl is tender, skimming it carefully. Just before it is sent to table add half a pint of boiling cream, and serve with plain boiled rice on a separate dish. Game, veal, rabbit, or fish, may be substituted for the fowl; if game, the soup is called Game Soup à l'Indienne.

Hare Soup.

Take a large hare, skin and cut it up, taking care not to break the inside, put in your hand and take out the lungs, holding the hare over a basin so as not to lose any of the blood, and leave the lungs amongst it; lay the hare on the table, and with a sharp knife cut off the four legs, and from them all the flesh; next, from both sides of the back bone, take the flesh as clean as

possible, then cut off the head, split it in two, and lay it aside on a plate with the flesh. Put the remainder of the hare amongst the blood, and to it add about three quarts of tepid water, pour all through a hair sieve into a large stew-pan, and rub through any of the blood which does not go easily, either with the hand or a wooden spoon. Put it on the fire, and stir into it three handfuls of oatmeal, and keep stirring gently till it comes to the boil, to prevent curdling, then add the bones of the hare, stir again till it boils, and put in one carrot, one turnip, one parsnip, a bit of celery, a little whole black pepper, some sweet herbs, and two pounds of hough of beef, or three quarts of second stock; let all boil together for three hours, strain it, pick out the bones, and rub through as much as possible in order to thicken the soup. When all the soup has been strained and pressed through the sieve, return it to the stew-pan, cut the flesh into small pieces, and brown it in the frying-pan amongst butter and six minced onions, add to the soup and boil slowly till the flesh is tender, removing the scum and fat, as it rises in the process of boiling. Season with pepper, salt, and ketchup.

Apple Soup. 3 *Pints.*

To make a quart, cut four apples into pieces without peeling or removing cores. Put them on in an enamelled pan with one quart of cold water, one ounce and a half of bread, and the thin paring of a lemon; let it boil for half an hour, then pass through a wire sieve, keeping back the lemon peel, and return to the pan. Mix three ounces of sugar with half a tea-spoonful of cinnamon, add to the soup; also one glass of sherry: let it again come to the boil, taking off the scum as it rises. Before serving stir in one good table-spoonful of cream, or the

yolks of two eggs ; if the latter, stir over the fire till it begins to thicken, without allowing it to boil. If liked, slices of toast may be served on a separate dish.¹

Chestnut Soup (*Maigre*). 3 Pints.

Put on in an enamelled pan one Spanish onion, peeled and cut in small dice, with two pints and a half of cold water ; let it boil slowly about three-quarters of an hour, then add one pound of chestnuts, previously roasted and peeled, one stalk of celery cut in small pieces, one carrot, half a tea-spoonful of sugar, one tea-spoonful of salt, and continue boiling slowly one hour longer. When ready take out the carrot, pass the soup through a wire sieve and return to the pan ; let it boil up, remove the scum, add half a gill of cream, after which do not boil.

¹ The quantity of sugar may be more or less, according to the quality of the apples ; if sour, more will be required ; if sweet, less.

Chestnut Soup, No. 2.

Roast and peel two pounds of Spanish chestnuts, put them on with three pints of good white stock, then boil gently till quite soft, and pass through a fine wire sieve. Return the purée to the pan, add three pints of good white stock, let it boil till the scum rises to the surface, which must be taken off with a spoon ; finish by adding half a pint of boiling cream and half a tea-spoonful of pounded sugar. Croûtons fried in butter may be served on a separate plate with this soup.

Russian Soup.

Make a stock the same as brown soup (see *Brown Soup*), skim and keep back the sediment before returning it to the stew-pan. Have three ox palates boiled till tender, strain them, but do not add the water to the soup, skin them and cut into small pieces about an inch

square, put them into the soup, and boil for a little. Have two carrots and two turnips cut into small pipes or straws, parboil, drain, and add to the soup.

Lobster Soup.

Put on in cold water three pounds of hough of beef, one fresh haddock, two blades of mace, half-dozen of chillies, half an ounce of whole white pepper, and let it boil till it is reduced to three quarts, then strain through a hair sieve. When quite cold, skim the fat clean off, and return to the stew-pan. Have two hen lobsters boiled, cut them up, break the toes and take out the flesh, which cut into small pieces ; take the soft meat from the middle of the lobster and pound it with the roe, the meat of an anchovy, or one table-spoonful of the essence, a little minced parsley, grated nutmeg, the rind of a lemon, one tea-cupful of bread crumbs, a little cayenne and salt, moisten with an egg, and form it into little balls. Put on the soup, let it boil, then add the balls and small pieces of lobster, and, just before sending to the table, add one glass of sherry wine.

Sheep's-Head Broth.

Have a sheep's head and feet singed, split it up, take out the brains, and rub the head and feet with them ; let them lie all night, and in the morning put them on the fire, in a pot with cold water. Let it get hot, but not to boil ; take it from the fire and let it stand one hour, then wash and brush them well before they are put on to boil. Have a pot ready, put in one tea-cupful of barley, two ounces of whole rice, two pounds of the neck of mutton ; put in the head and feet, and plenty

of cold water and a little salt. Skim it well, and when it comes to boil, draw it to the side of the fire, and let it boil slowly but constantly for two hours ; then add carrots, turnips, onions, cut neatly, and let it boil for other two hours, salting to taste. If the head is tender, take the broth off the fire, dish the head with the feet round it, and pour a little melted butter and minced parsley over them.

Hotch Potch.

Take six or eight pounds of the back ribs of mutton ; cut off six chops from the best end ; trim off the fat and put them aside ; put the remainder, with the trimmings from the chops, in a stew-pan, with plenty of cold water and a little salt ; skim it clean as it comes to the boil ; cut two heads of cauliflower very small, wash it well, and put it in the pot, with one pint of carrots, one of turnips, cut small, two pints of peas, and boil them all together for two hours. Take out the piece of mutton and put in the chops, another pint of very green peas, the white part of one dozen of young onions, and salt to taste. If you find the hotch potch not thick enough, add a few more vegetables, and let them all boil gently for an hour. This soup should never be ready long before it is to be dished, as by standing it loses the green colour. Serve it hot with the chops in the tureen.

Split Pease Soup.

Take one pound of split pease, two pounds of hough or roast-beef bones, and put them in a stew-pan with cold water, a little salt, two or three onions, one small turnip, one carrot, and a bit of celery. Let it boil slowly for two hours, take out the bones and press it

through a sieve, put it back into the stew-pan ; add a little white pepper, and salt to taste. Have some toasted bread cut in dice, put it in the tureen, and pour the boiling soup on it.

You may improve this soup by having some spinach leaves boiled green, and strained, then add them to the soup.

Leek Soup.

Take two pounds of a hough or roast-beef bones, put them in a stew-pan with a good deal of water and a little salt ; boil it for two hours, then take the piece of beef and bones out, and put in a fowl cleaned and cut into pieces. Have two dozen of large leeks, cut off all the green parts from them, cut the white ends in pieces, one inch in length, wash them in water till very clean, add them to the soup, and let them boil until the fowl is tender ; then salt to taste, and serve the soup and fowl in the tureen. Prunes stewed till tender in the soup, then taken out and the stones extracted, are sometimes served on a separate dish, two being the allowance to each guest.

Leek Soup (*Maigre*). 3 Pints.

Put on three ounces of white haricot beans with a pinch of soda in a pint and a half of cold water, and boil gently for three hours and a half. When the beans are half cooked, put on in a separate pan four leeks washed and cut in half-inch lengths, with a pint and a half of boiling water, three ounces of lentils, a carrot cut in pieces, one tea-spoonful of sugar, and the same of salt, boil slowly for about an hour and a half, then take out the pieces of carrot, and add the beans, along with the water in which they have been boiled.

Cream of Rice.

Make two quarts of white stock from a knuckle of veal, or bones and giblets of fowls, one carrot, one turnip, one onion, a small bunch of parsley, one blade of mace, a few white pepper-corns, and one bay-leaf. When cold free it from fat, and put it on with six ounces of whole rice, and a little salt, let it simmer till the rice is soft, then press through a fine wire sieve, return it to the pan, and allow it to boil a few minutes, skimming it carefully. Before serving add half a pint of boiling cream.

Cream of Barley.

Wash in cold water four ounces of pearl barley, put it on in a pan with one pint of water, and let it simmer until it has absorbed the water, then add two quarts of good white stock, and let it boil gently for four hours; strain the soup into a basin, bruise the barley in a mortar, then press it through a wire sieve in amongst the soup, return to the pan, and let it boil for about ten minutes, carefully removing the scum as it rises to the surface. Before serving add one gill of good cream, and half a pint of peas boiled green; if more seasoning is required, add a little white pepper and salt.

Purée of Onions.

Peel and slice half a pound of onions, put them on in boiling water for ten minutes, drain and run cold water on them, then put them on in a pan with one gill of milk, a little grated nutmeg, white pepper, salt, and a pinch of sugar, let them boil gently about forty-five minutes, or till the onions are quite soft, and press through a fine wire sieve on to a clean plate. Melt in a pan half an ounce of butter, with the same weight of flour, then add

the purée of onions, along with one quart of white stock, stir, and let it boil about fifteen minutes, skimming it carefully; if more seasoning is wanted, add a little white pepper and salt, and, just before serving, half a gill of cream.

Fish-Soup—White.

Melt in a pan one ounce of butter with one ounce of flour, add three gills of milk, let it boil, then add two pints of fish stock, stir carefully, and let it boil gently for ten minutes; have the fillets of a small haddock or whiting cut into pieces about an inch square, put them into the soup, and continue to stir till it boils for five minutes, being careful not to break the fish. Season with a little grated nutmeg, white pepper, and salt, and just at the moment of serving add a dessert-spoonful of chopped parsley.

Clear Fish Soup with Quenelles.

Brown two ounces of butter in a stew-pan, then put in one sliced carrot, one sliced onion, one small head of celery cut into short lengths, four sprigs of parsley, one bay-leaf, and a little thyme, let them simmer in the pan with the cover off till well browned, then add two quarts of fish stock, put on the cover, let it boil gently for an hour, and strain. When cold, skim off the butter, put on the soup in a clean pan, with the fillets of a fresh haddock or whiting pounded in a mortar, along with the white and shell of one egg, stir with a switch till it comes to the boil, let it simmer for about five minutes, then remove it to the side, let it stand for ten minutes, and pour through a tamis. To make the quenelles, scrape down and pound in a mortar the fillets of a small fresh haddock or whiting, add to it one-third

of its weight in butter, two-thirds in bread panada, one egg, a little grated nutmeg, white pepper and salt, mix thoroughly, and form into quenelles about the size of a gooseberry, on a board with flour sprinkled over it. Poach them in boiling water for ten minutes, then drain and put them into the tureen, pour the boiling soup on them, and serve.

White Maigre Soup.

Slice four onions and boil for ten minutes, then drain and run plenty of cold water on them, put them on with one gill of milk, let them boil till soft, and pass through a wire sieve on to a clean plate; melt one ounce of butter in a sauce-pan with one ounce of flour, add one pint of milk, let it come to the boil, stirring constantly, then add two pints of cold water, and continue stirring till it has boiled for fifteen minutes, carefully removing the scum as it rises, put in the purée of onions, a pinch of sugar, a little pepper, salt, and grated nutmeg, and stir till it comes to the boil again; have half a pint of boiled green peas in the tureen, pour the boiling soup on them, and serve. Instead of green peas boiled, a table-spoonful of chopped parsley may be added just before dishing; or, instead of a vegetable garnish, small squares of fried bread, served on a napkin, may be handed round with the soup.

Mushroom Soup. 3 Pints.

Put on in an enamelled pan six ounces of white haricot beans, with a quart and a half of cold water, one Spanish onion peeled and cut in small dice, a stalk of celery, half a tea-spoonful of sugar, and a pinch of soda; boil gently two hours and a half, adding a little more cold water should the beans absorb too much. Have

four ounces of flap mushrooms cut into small pieces, add to the soup, and continue boiling slowly one hour longer, then pass through a wire sieve, return to the pan, stir in a tea-spoonful of red currant jelly, let it boil up, take off the scum, and salt to taste. Serve with fried croutons on a separate dish.

Pigeon Soup.

Clean six young pigeons, remove the fillets from the breasts and lay them aside. Brown three ounces of butter with two of flour in a stew-pan, add the birds, each cut in two, also the giblets, brown these well on both sides, then add one carrot sliced, a few pieces of celery, two onions sliced, one bay-leaf, one sprig of thyme, four sprigs of parsley, and a few black peppercorns, let all simmer together for half an hour, add three quarts of good second stock, and let it boil slowly for two hours. Strain through a wire sieve, pick out the bones and vegetables, and press through what remains for thickening. Cut the fillets across into thin scollops, fry them in a frying-pan with a little butter, browning them nicely on both sides. Return the soup to a clean pan, add the scollops, and let it boil for a little, or till they are tender, removing any scum or grease that may rise to the surface. Finish with one table-spoonful of ketchup, and, if liked, a glass of port wine. Soup of any kind of game or rabbit may be made in the same way.

Fish Stock.

Put on in cold water the skin, bone, and trimmings of fresh cod, haddock, and whiting, with a bunch of parsley, an onion, a carrot, and a few white peppercorns. Let it simmer slowly for an hour, strain, and put aside

for use. This stock is not so good if kept longer than twenty-four hours.

To Clarify Soup or Stock.

To each quart of soup allow the white and shell of one egg, four ounces of fresh raw meat finely minced, and a wine-glassful of cold water. Switch all together, add to the cold soup, put it on the fire, stir carefully till it boils, and let it boil about twenty minutes. Draw it to the side for a little, and pour through the tamis.

Chicken Soup for Invalids.

Have a nice young fowl or chicken drawn and carefully cleaned. Put it on in a clean pan, with one tea-cupful of whole rice, and as much cold water as will cover it; let it come slowly to the boil, skimming it carefully; keep it boiling gently for about two hours, and just before taking it off add a little salt.

Beef Tea.

Take one pound of the juicy side of the round, cut it into very small bits, and keep back the skin; put it on in a clean stew-pan with a quart of cold water and a little salt. Before it boils skim it clean, and let it boil slowly for forty minutes.

Beef Tea, No. 2.

Take the same quantity of beef, or more if required, remove the skin and fat, and cut it in very small bits, put it into a jelly-jar that will hold it easily, sprinkle a little salt over it, and tie a piece of cloth over the jar; put it into a close stew-pan among cold water about two inches deep, and let it simmer for six hours, adding

a little boiling water occasionally, and taking care not to allow it to boil into the jar. When ready, pour through a gravy strainer. Of course this method yields a very small quantity, but it is often given, in teaspoonfuls only, to very weak persons.

Beef Tea, No. 3.

Take one pound of fresh beef from the juicy side of the round, remove the skin and fat, if any, cut into small pieces, and mince it. Put it on in a clean enamelled stew-pan, with one pint of cold water, let it stand for an hour with the cover on, then place it near the fire, so that it may come to the boil slowly, and remove the scum as it rises. Keep it simmering for about twenty-five minutes, add salt to taste, and pour through a gravy strainer.

Beef Tea, No. 4.

Put on, in one pint of cold water, one small carrot sliced, one onion cut in two, and one small piece of celery, let it simmer for forty minutes, add two sprigs of parsley, and allow it to simmer twenty minutes longer, then strain and set aside till quite cold. Proceed now exactly as in the foregoing recipe, using this pint of water with the flavour of the vegetables in it instead of the simple cold water.

Beef Tea, No. 5.

Take one pound of fresh beef from the juicy side of the round, pare away the skin and fat, mince it finely, and put it into a basin with one pint of cold water. Have a basin with a projecting rim, and a saucepan just the size to allow said rim to rest on the edge of it, put the meat and water into the basin, then put the basin into the pan about one-third full of boiling water, put the cover of the pan on the basin, and let it cook for three hours, never for one moment allowing the contents of the basin to boil, while the water outside must be kept boiling slowly. Should the water dry up, more boiling water must be added. When ready, pour through a gravy-strainer and salt to taste.

FISH.

Steamed Cod.

Clean, cut off the fins, and skin the piece of cod required, which may be the head and shoulders, the middle cut, or the tail ; place it into an enamelled baking dish, just large enough to hold it, then cover with a piece of clean paper, and put another dish of the same size on the top. Have a fish pan with boiling water in it to the depth of about an inch ; put an open ring or hoop in the middle, on which place the dishes containing the piece of fish, put on the cover of the pan, and steam from half an hour to an hour and a quarter, according to the size or thickness of fish. When cooked enough the flesh leaves the bone easily, and may be served with any of the following sauces : Oyster, Dutch, Anchovy, or Plain Butter. The stock used in making the sauce should be the liquor which flows from the fish in the process of cooking. It may be garnished with slices of the roe fried and put round it, or pieces of tomato and olives alternately.

Cod's Head and Shoulders.

Take a good cod, cut the head and shoulders the size wanted, put the fish upon a board, pour boiling water upon it, then scrape it gently with a knife to take the black off, without taking the skin. When the fish becomes white, put it in cold water until it gets firm, and lay it in salt for some time. When you are to dress it, have a pan with boiling water and salt ; put in the fish on a drainer and boil it for about forty-five

minutes. Have the tail-piece skinned and cut into small fillets, brushed with beaten egg, coated with bread crumb, and fried in boiling fat. Drain the head and shoulders, dish on a napkin with the fried pieces and sliced lemon placed alternately round it. Garnish with parsley, and serve with oyster sauce, or plain butter sauce in a sauce tureen.

Crimped Cod.

Take a very fresh cod, cut into the bone on both sides, with about two inches between each slice, then lay it in cold water with a little vinegar in it for about two hours. Put it on in boiling water with two handfuls of salt in it, and boil gently till done, skimming carefully. Drain and serve immediately, with parsley and butter sauce.

Cod Steaks.

Cut from the tail end of a fresh cod three or four slices rather more than half an inch thick, remove the skin from them, and lay them on a dish. Mix two table-spoonfuls of salad oil with the same of vinegar, a few sprigs of parsley, and a little pepper and salt, with a spoon, pour this over the steaks, and let them remain in it for two hours. When wanted, wipe them with a clean cloth, dust some flour on both sides, then brush with beaten egg, coat with bread crumbs, and fry in boiling fat till they become a nice brown colour. Serve hot with maître d'hôtel butter under them and garnished with parsley, or with plain butter sauce in a sauce tureen. For a small party of four or six persons, this way of cooking cod is very much to be preferred to the usual boiling.

Baked Cod.

Clean, trim, and skin a cod rather under the middle size, stuff it with four ounces of grated bread, two ounces of finely minced suet, a very little thyme, marjoram, grated nutmeg, pepper, salt, two table-spoonfuls of good stock, and one egg. Sew it up and truss with cord in the form of the letter S. Set it on a baking-dish with about two ounces of butter and the liquor of a tin of oysters, put it in the oven till the butter melts, then baste the fish with the gravy frequently. When half done, and just after a basting, sprinkle brown raspings of bread over the fish, and repeat twice, thus forming a coating of raspings over it, and bake about an hour in the oven. Prepare the following sauce: Brown one ounce and a half of butter in a sauce-pan, dredge in a little flour, then strain in the gravy from the baking-dish, add a wine-glassful of ketchup, one table-spoonful of sherry, a few grains of cayenne, a little grated nutmeg, a few capers chopped, the juice of half a lemon, or a little spiced vinegar, and let it boil five minutes, stirring carefully, then add the tin of oysters (previously bearded), after which do not let it boil. Take two fish-slices and remove the cod very carefully on to the dish for the table, pour the sauce round it, and garnish with sliced lemon and parsley. A large haddock may be cooked in the same way.

Cod au Gratin.

Take the remains of cold boiled cod left from the previous day's dinner, take away the skin, carefully remove the bones, and separate the flakes without

breaking them much. Butter a flat dish, put in alternate layers of the fish and sauce, sprinkling each very lightly with grated cheese, seasoned with a few grains of cayenne. On the top layer strew rather thickly brown bread crumbs or raspings, with here and there very small pieces of butter, and put it in the oven long enough to get thoroughly heated. Serve with a border of potato or rice croquettes, or, if something plainer is preferred, a border of mashed potatoes laid on before the dish is put into the oven.

Cod à la Religieuse.

Take three or four pounds of cold boiled cod, and break it into flakes. Have an ashet with a mashed potato border round it, put the smallest of the flakes in the bottom, and the largest on the top, building it high in the centre. Have a sauce made as follows:—Knead with a knife two ounces of butter into two ounces of flour, put it on in a pan with half a pint of cream or good sweet milk, and the same of fish stock, and stir till it boils ten minutes. Have four eggs boiled hard, shell and mince two of them fine; add to the sauce, stir together, and pour it equally over the cold fish. Cut the other two eggs in thick slices, and each slice in four, sprinkle some lobster roe over the sauce in the form of a +; put the pieces of egg over the roe about an inch apart, and all round inside the border, on the top form a star or cross with boiled beetroot and small sprigs of parsley in between the eggs and beetroot; then put it on a hot plate, let it just come to the boil, and serve on a folded table-napkin. This is a most excellent and economical way of using up cold cod.

To clean and prepare Haddocks.

Have some haddocks, take out the inside, cut them open considerably below the vent ; wash them well, but do not scrape the skins ; cut off the point of the tail, take out the eyes and gills, put in some salt into the bodies, let them lie until next day, then put them upon a fish heck or a wooden rod put through the eyes ; hang them in a cool place in the air ; after which they may be either boiled or broiled, taking off the heads and skins.

Steamed Fillets of Haddocks.

Clean, skin, and fillet the number of ordinary-sized haddocks required, allowing a fillet for each person ; sprinkle a very little salt on the inside of each, and form into neat rolls, beginning at the head part of the fish. Place them in an enamelled pudding-dish just large enough to hold them, back part uppermost, then cover with a piece of clean paper, and put another dish of the same size on the top. Have a fish pan with boiling water in it to the depth of about an inch ; put an open ring or hoop in the middle, on which place the dishes containing the fillets, put on the cover of the pan, and steam for about half an hour. Serve with oyster, Dutch, anchovy, or plain butter sauce, either poured over the fillets or separately in a sauce tureen. The scraps of the fish should be used to make stock, which, with the liquor which comes from the fillets in the process of cooking, goes to make any of the sauces.

Boiled Haddocks.

Clean and skin them, put their tails through their eyes, boil, and dish them upon a napkin, garnish with

parsley and fried roes, and serve with shrimp sauce (see *Shrimp Sauce*).

Stewed Haddocks with Brown Sauce.

Take two or three large haddocks, cut off the heads, skin and bone them into neat fillets, put on the heads, bones, and fins, with two sliced onions, a little whole black pepper and cayenne, cover with cold water, let them boil for twenty minutes, and strain through a sieve. Brown two ounces of butter in a stew-pan, with some flour, brush the fillets over with beaten egg, put them in and brown them on both sides, then add the stock, along with one table-spoonful of ketchup, the same of Chili vinegar, and simmer for fifteen minutes. Place the fillets round the dish, pour the sauce into the centre, and garnish with parsley.

Fillets of Haddocks with Cakes and Oyster Sauce.

Take four ordinary-sized haddocks; clean, and let them lie amongst a little salt for about twelve hours, then skin and split up the back on each side of the bone, in order to divide them in two; after which turn neatly, and roll them up, then place the rolls in a baking dish that will just hold them, with a morsel of butter on each; cover first with paper, then with another dish of the same size, and put them in the oven for half an hour. Take the remaining fish and mince it down, with two ounces of marrow, a little grated bread, a few grains of cayenne, and moisten with an egg, roll out to a quarter of an inch thick, cut into small cakes about the size of an egg-cup, and fry in boiling fat. Have a browned potato border round the dish on which they are to go to the table,

and oyster sauce prepared with a tin of oysters, pour in the sauce first, then place the rolls neatly above, sprinkling pounded crab or lobster roe on the top of each; place the fish cakes between them, and small sprigs of parsley alternately.

Fish Balls.

After removing the fillets from haddocks for a separate dish, carefully scrape away every morsel of fish left on the heads, bones, etc. Mince it finely, then add some bread crumbs, a little finely minced suet, parsley, and a few sweet herbs; moisten with a little beaten egg and a little stock, season with pepper and salt, form into balls, roll in bread crumbs, and fry in boiling fat, drain for a minute in the oven, and serve piled up on a napkin. These balls make a nice breakfast dish, or they may be served round a dish of fish as a garnish, or as a garnish for fish soup; if for the last, let them be made very small.

Plain Way to Fry Small Haddocks.

(Very Savoury.)

Clean, scrape off the scales, and trim the number required; sprinkle a little salt on both inside and out and let them lie for about two hours, then wipe with a cloth to absorb the moisture, sprinkle slightly with pepper, coat them with flour, after which shake them, so that what is loose may fall off. Have a common frying-pan, with three ounces of dripping quite hot, put in the

fish, shake the pan a little at first, or move them gently with the fish slice, let them fry for eight minutes, then turn and cook the same time on the other side. Serve hot, garnished with parsley.

Fillets of Haddocks à la Royale.

Skin and fillet two ordinary-sized haddocks, divide each fillet in two or three according to the size of the fish, and put them into a basin. Mix two table-spoonfuls of salad oil with two table-spoonfuls of vinegar, a few sprigs of parsley, two bay leaves, and a little pepper and salt. Pour this mixture over the fillets, and let them remain in it about two hours. When wanted wipe them with a clean cloth, dip them in frying batter and fry in boiling fat. Put them in the oven a minute to drain, dish in a circle, the one overlapping the other, with the following sauce in the centre : work one ounce of butter into one ounce of flour, put it on in a sauce-pan, let it melt, add one gill of milk, and stir carefully till it boils, then add one gill of fish stock, and let it boil five minutes. Take it off the fire, add half an ounce of butter, let it melt, then one dessert-spoonful of finely-chopped parsley and one table-spoonful of spiced vinegar. Stir till quite hot without allowing it to boil.

To fry Haddocks or Whittings on Wire Drainer.

Have the number required carefully cleaned and slightly salted for two hours, then trim and skin them, taking care not to break the under skin, or handle them too much. Put the tail through the eyes, dip them in well beaten egg, then roll in bread crumbs, and place them on the wire drainer. Have a stew-pan, which will just hold the drainer, half filled with boiling dripping ;

put in the drainer with the fish on it, and let them boil till they become a golden brown, then take them out and place them before the fire, or at the mouth of the oven, for a few minutes, to drain the fat from them. Serve very hot on a napkin, and garnish with parsley and cod roe.

Fried Fillets of Haddocks.

Clean, skin, and fillet two fresh haddocks rather above the medium size, cut each fillet into three pieces, first¹ flour them, then dip them in, or brush them with beaten egg, and coat them with fine fresh bread crumbs. A short time before serving place them on a wire drainer, and fry them in boiling fat to a nice golden brown with a crisp surface, put them in the oven a minute to drain the fat from them, and serve on a napkin garnished with parsley. They are usually served without sauce, but if desired, plain butter sauce with a little chopped parsley in it is the most appropriate. One haddock makes a neat dish for a small party of four by skinning the head, coating and frying it with the fillets, placing it in the centre and arranging the fillets neatly round it.

To boil Turbot.

Have a good turbot, lay it in salt and water for a little, scrape and wash it well, make a deep cross cut upon the back, which prevents the skin from breaking on the breast. Have a large fish-kettle of boiling water ready, with a good deal of salt; lay in the fish upon the back, boil it slowly for twenty-five minutes, with the

¹ Another way, which is less expensive, looks as well, and is quite as good, is to make a very thin batter of flour and milk into which dip the fish, then coat with bread crumbs, thus saving the eggs.

cover off. If the fish is very large, it will require half an hour ; when done, draw up the drainer, place it across the pan, cover it up with a dry cloth to keep the steam in, dish it upon a napkin and garnish with parsley and pounded lobster or crab roe. Serve with lobster sauce in a tureen.

To broil Mackerel.

. Clean them well, split them and take out the bones, wipe them with a dry cloth, rub them over with butter, and sprinkle them with salt and pepper ; butter a piece of paper, put the paper round them, lay them upon the gridiron on a clear fire ; they will take twenty-five minutes to broil. Dish upon a napkin, fold them together, so that they may appear whole, and serve them with minced parsley and butter.

To crimp Skate.

Take a good female skate, which is the best ; after it has been in salt and water, cut thin round the edge of the skate, hang it up, and when dry take the skin off both sides ; lay it in cold water and a little vinegar for one hour ; then with a sharp knife cut the skate from the one side to the other, making the slices about an inch and a half broad ; cut four or five slices, roll them up in a round ring, and tie them with a bit of tape ; put them in the fish-pan, in boiling water, a little salt, and boil them fifteen minutes. Before dishing, cut off the tape, and put the largest roll in the centre with the others around it, garnish with parsley, and serve with shrimp or anchovy sauce.

Stewed Skate.

Clean and skin the skate as above, and cut it into square pieces. Make a stock of the skin and spare

piece of the skate, put it on with a little stock if you have it, add two onions sliced, a few sweet herbs, boil until you have all the substance extracted ; and strain. Take a stew-pan, put in about three ounces of butter, brown it, shake in some flour, shake the pan to keep it from burning, till it becomes a fine light brown. Have the pieces of skate brushed over with a beaten egg, lay them in the stew-pan, brown well on both sides, pour in the stock, shake the pan well to prevent the flour from falling to the bottom ; add a little spiced vinegar and cayenne, let it boil for fifteen minutes, and add twelve fish balls (see *Fish Balls*). When wanted, make the dish very hot, place the skate in a circle, pour in the sauce and balls into the centre, and garnish with parsley.

To boil Salmon.

Put as much boiling water into a fish-pan as will cover the salmon, add to it salt till you find it strong enough to float an egg, then put in the salmon, and, as it comes to the boil, skim it carefully. If a whole fish, it will require to boil for half an hour ; if in slices, only twenty minutes. There are a variety of sauces with which salmon is usually served, such as lobster sauce, shrimp, parsley and butter, and Dutch, but the most suitable are mayonnaise, tartar, or a little of the water in which it has been boiled, with a little vinegar and chopped parsley in it. Sliced cucumber is usually served on a separate plate with boiled salmon.

To boil a Grilse whole.

Have the grilse cleaned in the usual way, and shape in the form of the letter S, which is done with a packing

needle and white cord as follows: fasten the end of the cord round the tail, then pass the needle through the middle of the fish, then through the head; put it on in a fish-pan with a drainer in as much boiling water as will just cover it; add three handfuls of salt; when it comes to the boil skim carefully; if a large-sized fish, boil twenty-five minutes, and lift it carefully out of the water with the drainer. Have a table-napkin neatly folded, on which place the fish with the back up, cut the cord and draw it out gently. Garnish with sprigs of green parsley and lobster roe previously dried and pounded. The roe is sprinkled along the back and down the sides, to imitate as nearly as possible the bone of the fish.

Cold Salmon for Wedding Breakfasts or Evening Parties.

For a party of thirty have a head cut weighing about twelve pounds, clean in the usual way, and with a sharp-pointed knife cut up the back to the mouth, then down the other side, dividing equally in two. Put it on in a fish-pan with drainer, cover with boiling water, to which add two handfuls of salt, when it comes to the boil, skim carefully, and boil twenty minutes, then take it out of the water and place it on two large ashets with the skin side up, pour a little of the water over each piece, and let them stand till cold, then skin carefully and place them on the two ashets on which they are to be served. Make a sauce as follows: Knead eight ounces of the finest salt butter into six ounces of flour, add one pint of cream, one pint of the water in which the fish was boiled, and half a pint of vinegar; put it in a stew-pan on a slow fire, and stir carefully till it comes to the

boil, then pour it equally over each piece of fish, and garnish with sliced cucumber cut into stars and other forms, lobster roe, parsley, and aspic jelly. If liked, the fish may be coated with mayonnaise sauce instead of the above, and ornamented in the same way.

To broil Salmon.

Cut the slices from the thickest part of the fish; butter a piece of paper, put in the slices, broil them over the fire for fifteen minutes, take off the paper, dish them on a napkin, and garnish with parsley. Salmon dressed in this way may be put round salmon boiled in slices. Serve with shrimp sauce.

To kipper Salmon.

Cut the fish up the back and take out the bone. Wipe it clean with a wet cloth, then with a dry one. Lay it upon a large dish; then cover it over with salt and half an ounce of saltpetre, and a handful of raw sugar. Put a large dish over it, and a heavy weight; let it lie twenty-four hours, then take it out and draw it through cold water, tighten the back with wooden skewers, and hang it up to dry where the sun will not strike upon it.

To pickle Salmon.

Cut the salmon into slices, boil it as for eating; take it out and let it stand till cold. Take one English pint of the liquor in which you boiled the salmon, half an ounce of whole black pepper, quarter of an ounce of allspice, and boil for fifteen minutes. Lay the salmon into a deep dish, and pour the pickle over it; add a little salad oil, cayenne pepper, and cover it closely. It will keep any length of time.

Fried Smelts.

Take the number required, and see that they are perfectly fresh, as by keeping too long the flavour peculiar to them will be lost. Do not wash them, but draw the gills out very carefully and wipe with a cloth, handling them as gently and as little as possible, dust with flour on both sides, draw through beaten egg, and coat with fine fresh bread crumbs. Place them on a wire drainer and fry in boiling fat to a light golden brown, after which lift the drainer with them on it, and put it in the oven only long enough to drain the fat from them. Serve crosswise on a folded napkin, and garnish with parsley. Shrimp, Dutch, or lobster sauce may be served with them in a sauce tureen if desired.

Fried Soles.

Take the skin off both sides. Beat up one egg upon a plate ; take the fish by the eyes and draw it through the egg, coat with bread crumbs, and fry in boiling fat. When they are a fine light brown, lay them upon the back of a sieve before the fire. Dish them upon a napkin, garnish with parsley, and serve with shrimp sauce.

Fillets of Soles Fried.

Take the skin off both sides, bone them, cut each sole in four by cutting up the centre the long way, give them one twist, dip in egg and bread crumbs, and fry in boiling fat. Dish upon a table-napkin in two rows, garnish with parsley and sliced cucumber, and serve with Dutch, shrimp, or lobster sauce.

Sole with Water Souchet.

Clean the sole, take off the dark skin, and put it on a gratin dish. Put on to boil small pipes or stripes of carrot and turnip in fish stock. When ready, pour it over the fish, add a little picked parsley and about half a glass of sherry. Put another dish on the top, and bake in the oven from twenty to twenty-five minutes. Serve with brown bread and butter. Had-dock may be cooked in the same way, giving it about fifteen minutes in the oven.

Sole au Gratin.

Butter a gratin dish rather thickly with about two ounces of butter, then spread over it a very small onion finely minced, a little parsley also finely minced, a few chopped mushrooms, and some brown bread crumbs. Cleanse, skin, and trim a sole, lay it on the dish, strew a little more parsley and bread crumbs over it, put a few small bits of butter and some button mushrooms neatly arranged, pour in about it one glass of sherry, the same of ketchup, and a few drops of the essence of anchovies. Bake in the oven twenty-five minutes. It must be sent to table on the dish on which it is cooked. A whiting may be done in the same way, giving it fifteen minutes in the oven.

Fried Whittings.

Skin and put the tail through the eyes, dip in egg and bread crumbs, and fry in boiling fat. If required for a top dish, they may be dished in the form of a pyramid, by having a napkin folded on the dish on which they are to be sent to table. On it lay first

eight, four on each side of the ashet, with their heads meeting, above them place three, next two, and on the top one, and garnish with parsley.

Fried Whittings, No. 2.

Skin and turn the tail up the back, pin it, dip them in egg and bread crumbs, and fry them in boiling fat. Fold a napkin on the ashet on which they are to be sent to table, then place a pudding-dish on it bottom up, cover with another napkin, place the whittings all round with the heads up, and garnish with parsley.

Fillets of Whittings au Gratin.

Clean, skin, and fillet six medium-sized whittings, roll up each fillet neatly, and place them on a gratin dish, previously spread rather thickly with butter, sprinkled lightly with finely minced onion and parsley, and coated over with bread raspings. On the top of each fillet strew a very little of the finely minced onion and parsley, then a coating of bread raspings, and small piece of butter. Cut into small pieces a few tinned mushrooms, strew them over the top, pour in about the fillets one wine-glassful of ketchup, the same of sherry, and cook in the oven for about twenty minutes. It is better to use a white fire-proof china dish for this, as the fish must be served on the dish on which they have been cooked. Fillets of haddocks or soles may be done in the same way.

Boiled dried Fish.

Cut the fish down into pieces above four inches square, put them in cold water for a night; wash them well, and brush the skin with a brush; put them in a large stew-pan, and cover with cold water; put them

upon the fire and let them just come to the boil; then set them upon the side of the fire to simmer for three hours; pour out the water, and then cover them again with boiling water; set aside to simmer again for two hours, and have some hard-boiled eggs ready. When wanted, dish the fish upon a napkin, slice the eggs, garnish with them and parsley, and serve with egg sauce in a tureen (see *Egg Sauce*).

Fish Pudding.

Prepare dried fish exactly the same way as the above; take as many pieces as you think will be required; take off the skin, and pick out the bones and beat them in a mortar; have some potatoes mashed, mix the fish and potatoes, adding four ounces of butter, a little cream, and two tea-spoonfuls of mustard; beat them all up together, place them upon a square dish, and trim them up neatly. With the back of a knife mark crosswise, in the form of a diamond; put some small bits of butter upon the top; brown them in the oven or before the fire, and serve with egg sauce.

To make Fish Pudding another way.

Bone and skin two raw fresh haddocks, pound them in a mortar, and rub through a wire sieve; then put the fish again into the mortar, with two eggs, a little parsley, and an onion cut small, some white pepper and salt, a tea-cupful of bread crumbs, and four ounces of marrow. Pound all well together, put it into a shape, and let it steam one hour.

Potted Herrings.

Take herrings perfectly fresh, and clean them well, but do not wash them; cut off the heads and fins and

take the bones out; strew them over with salt and pepper, and a slice of an onion nicely minced to each; roll them up tightly, pack them in a jar, and pour over them in the proportion of a pint of vinegar to two of water, with half an ounce of whole black pepper; tie over the jar a piece of bladder or paper, and bake them in the oven for an hour; take off the cover when they are cold, and pour over them a little cold vinegar and tie them up.

Fresh Herrings.

Scrape and clean them, then wipe them well, but do not wash them; rub them over with melted butter, dredge them with very small crumbs of bread, and broil them upon a gridiron. Serve them with white sauce made of fresh butter, pepper, vinegar, mustard, and salt.

To pickle Oysters.

Take as many of the best oysters as you wish to pickle; put them upon the fire in a stew-pan in their own liquor, shake them occasionally; when the liquor boils, take them off and drain through a sieve; let the liquor settle, and pour off the clear part, and put it on to boil, with half an ounce of whole black pepper, a little allspice, and salt, and boil it fifteen minutes; put in the oysters and let them boil one minute, then put them into a jar and let them stand till cold, and tie them up.

To prepare Crab or Lobster Roe for garnishing.

Wash the roe carefully in cold water, put it on in boiling for five minutes, then take it off, and break into small pieces, dry it slowly in a hot press, or on the end

of a hot plate, until it becomes crisp ; then pound it in a mortar, and sift through a fine gravy strainer. Put aside for use in a bottle with a wide mouth, such as an old pickle one.

To prepare Bread Crumbs for frying Fish.

Toast and dry on the hot plate all the old crusts and pieces of stale bread, then pound them in a mortar, and sift through a fine sieve or gravy strainer. This is an economical way to use up any left pieces of bread or crusts, and suitable for frying fish of any kind, and will keep good for a long time in a dry place.

To clarify Dripping.

Put the dripping on in a stew-pan, and as it comes to the boil skim carefully, and let it boil five minutes, then pour through a gravy strainer into a large basin half filled with boiling water ; let it stand till set into a firm cake on the top, then take it off and scrape away the sediment from the bottom ; break the cake of fat in pieces, put them into a clean earthenware jar, and put it on the hot plate to melt. It may be kept for any length of time after this process in a cool dry place.

SAUCES.

Apple Sauce.

Take six good baking apples, peel and cut them in four, take out the core ; put them either in a brass or enamelled pan, with a little water ; let them boil to a pulp, and press through a sieve. Return to the pan with

one ounce of butter, two ounces of sugar and a little lemon juice ; stir well, and serve hot in a sauce-tureen. This is always served with goose and roasted pork.

Mint Sauce.

Take twelve stalks of green mint ; pick off the leaves, wash well ; mince them very small, take a small tea-cupful of vinegar, add two table-spoonfuls of raw sugar, and mix them well to dissolve the sugar. Serve in a sauce-tureen, with roast lamb, either hot or cold.

White Sauce.

To make white sauce for a boiled turkey, take one breakfast-cupful of cream, mix in two table-spoonfuls of flour till very smooth, a little pounded mace, nutmeg, and salt ; add a breakfast-cupful of the water in which the turkey was boiled, put it on the fire, stirring all the time till it boils and becomes very thick and smooth ; then pour it over the turkey. This sauce may be served with boiled fowl or chickens.

Celery Sauce.

Wash two large heads of celery, cut the white parts in half-inch lengths, put them on in an enamelled pan with equal measures of milk and white stock, and boil till tender. Put on in a sauce-pan two ounces of butter with the same of flour, let it melt, stirring it well with a wooden spoon, drain the celery, add the milk and stock to the butter and flour, and continue stirring ; let it boil about ten minutes, if too thick add a little more white stock, then add the pieces of celery, half a gill of cream, and season with white pepper, salt, and grated nutmeg, after which it must not be allowed to boil. This sauce

is very much liked with boiled or braised turkey, and the quantity given here will be found sufficient for one.

Bread Sauce.

Boil in a pint of water a thick slice of bread, a minced onion, and some white pepper. When the onion is tender pour off the water, pick out the pepper-corns, and rub the bread through a sieve, then put it into a pan with half a pint of cream, a pat of butter, and a little salt, stir till it boils, and serve.

Bread Sauce, No. 2.

Boil one pint of good milk, pour it over a breakfast-cupful of bread crumbs, in a basin, and cover it with a plate ; let it stand one hour, and press through a sieve. When wanted, put it into a small sauce-pan ; if too thick add a little cream to it, a little nutmeg, two drops of the essence of cloves, and a little salt, let it boil one minute, and serve in a sauce-tureen.

Bread Sauce, No. 3.

Boil for ten minutes in a pint of white stock one onion, with two cloves stuck in it, and one blade of mace. Strain this into a basin on a breakfast-cupful of bread crumbs, cover with a plate and let it stand. When wanted put it on in a clean sauce-pan with one gill of cream, a little white pepper and salt, stir till it boils, and serve in a sauce-tureen. Bread sauce is served with game and sometimes with roast fowls.

Browned Bread Crumbs for serving with Game.

Put some grated loaf bread in the oven on a baking dish till it becomes a fine light brown colour, then take

it out and rub in a little bit of butter. Serve hot on a napkin.

Panado.

Put on in a small sauce-pan half a pint of water, with an ounce of butter and a little salt. Let it come to the boil, then stir in flour till pretty stiff and smooth, and put it out on a dish to cool.

Bread Panado.

Soak six ounces of bread in tepid water for fifteen minutes, then wring it in a clean cloth to take the water from it, put it on in a pan with one ounce of butter and two table-spoonfuls of white stock, stir till it becomes a smooth paste and leaves the side of the pan.

Bigarade Sauce.

Pare the outside rinds from three sweet oranges, put them on in a small sauce-pan with cold water, boil till tender, and drain. Brown in a small stew-pan one ounce of butter with the same of flour, add half a pint of brown soup, let it simmer for ten minutes, stirring it occasionally, then add the juice of the three oranges with the rinds, after which it must not be allowed to boil. If necessary, season with a little pepper and salt. This sauce is served with wild duck, and sometimes with roast ducklings when served instead of game.

Plain Butter Sauce.

Put on in a sauce-pan one ounce of butter with one ounce of flour, let it melt, then add half a pint of cold water, let it boil gently for about ten minutes, removing the scum carefully as it rises, and stirring constantly

one way. After it has boiled the specified time for the purpose of cooking the flour sufficiently, take it off the fire; take three ounces of butter, divide it into three equal parts, add one to the sauce, stir till it melts, then a second, stir again till it melts, and so with the third piece, never on any account allowing it to boil. Season with a little pepper and salt, and, if liked, finish with the juice of half a lemon.

Parsley and Fennel Sauces.

Make a plain butter sauce as in the foregoing recipe, and just at the moment of serving stir in one table-spoonful of chopped parsley or fennel.

Dutch Sauce.

Put on in a sauce-pan four table-spoonfuls of vinegar, and reduce it by boiling to about half the quantity, then take it off and add two table-spoonfuls of white stock along with the yolks of two eggs; put it on again and stir till thick like custard, but do not let it boil. Divide three ounces of butter into four pieces, add one to the sauce, put it on the fire and stir till melted, then take it off, add another, and repeat till all the butter has been put in. While adding the butter, the addition of a table-spoonful of white stock occasionally serves to keep the proper consistency or thickness, which should be somewhat like melted butter. Season with pepper and salt, and, if liked, a few grains of cayenne. Great care must be taken not to let this sauce boil, as if allowed to do so it will be sure to curdle.

Plain Fish Sauce (White).

Work one ounce of butter into one ounce of flour, put it on to melt in a sauce-pan, add half a pint of good

sweet milk ; let it come to the boil, stirring it very carefully, then add gradually half a pint of fish stock, and let it boil from ten to fifteen minutes, stirring occasionally. Season with white pepper, and salt if necessary.

Plain Fish Sauce (Brown).

Brown two ounces of butter in a stew-pan with one ounce and a half of flour, after which add to it about three gills of fish stock, two table-spoonfuls of ketchup, one of spiced vinegar, a little black pepper, one table-spoonful of cayenne sauce, and salt only if necessary. Let it boil gently for about ten minutes, if too thick add a little more fish stock, if too thin reduce by boiling a little longer, and serve in a sauce-tureen with fried haddocks or whittings.

Oyster Sauce (White).

Put on in a sauce-pan with the liquor about them two dozen fresh oysters, let them just come to the boiling-point in order to scald them, then drain and remove the beards. Melt in a sauce-pan two ounces of butter with one of flour, add to it one gill of milk, stir till it boils, then add one gill of fish stock, the liquor of the oysters, half a gill of cream, one tea-spoonful of cayenne sauce, a little white pepper and salt if necessary. Let it boil gently for ten minutes, stirring constantly, if too thick add a little more fish stock, let it come to the boil again, then take it off the fire and put in the oysters, after which it must not be allowed to boil. If liked, a little lemon juice may be added just before serving.

Oyster Sauce (Brown).

Prepare two dozen fresh oysters as in the foregoing recipe, then brown two ounces of butter in a stew-pan

with one ounce of flour, add to it one gill of gravy soup, one gill of fish stock, the liquor of the oysters, one tea-spoonful of cayenne sauce, a little black pepper, and salt if required. Let it boil gently for ten minutes, stirring constantly; if too thick add a little more brown soup or fish stock, let it come to the boil again, then take it off the fire, put in the oysters, and heat thoroughly without allowing it to boil. This sauce is often served with beefsteaks and broiled slices of cod. Tinned oysters may be used instead of the fresh ones, in which case no scalding is necessary; they have only to be taken out of the tins, drained, and bearded, the liquor about them being reserved for the sauce.

Lobster Butter.

Pound together in a mortar the spawn and coral of a boiled hen lobster, add to it the double of its weight in butter and a pinch of cayenne, pound a little longer in order to mix it, pass through a wire sieve, put it into a jar, and set aside in a cool place for use.

Lobster Sauce.

Cut into small square pieces about the fourth part of the white meat of a freshly-boiled lobster, and put them on a plate. Melt in a sauce-pan one ounce of butter with one ounce of flour, add one gill of milk, stir till it boils, then add half a pint of fish stock, one tea-spoonful of cayenne sauce, a little white pepper and salt, let it boil ten minutes, stirring constantly, then take it to the side of the fire, stir into it lobster butter sufficient to colour it, one table-spoonful of cream and the pieces of lobster, after which be very careful that it does not boil. If liked, a little lemon juice may be added before serving.

Lobster Sauce, No. 2.

Make a plain butter sauce (see recipe for it), stir into it lobster butter enough to give it a fine colour, a pinch of cayenne, a little lemon juice, and the same quantity of the white meat of the lobster as in the foregoing recipe, and heat without allowing it to boil.

Anchovy Sauce.

Make a plain butter sauce of four ounces of butter, add enough of the essence of anchovies to flavour it, or two pickled anchovies, washed, boned, trimmed, and pounded, and a little lemon juice, or one table-spoonful of Chili vinegar ; let it become quite hot without boiling.

Anchovy Butter.

Take the number of pickled anchovies required, wash them well, cut off the heads, remove the bones, and pound them in a mortar, add sufficient butter to make a nice soft paste, pound a little more, then pass through a wire sieve, put it into a jar, and set aside in a cool place for use.

Green Butter.

Blanch for five minutes in boiling water, tarragon, chervil, parsley, and chives, one handful of each, press them in muslin to take the water from them, pound them in a mortar with four ounces of fresh butter, adding a little cayenne pepper and salt, pass through a fine wire sieve, and put aside for use. This butter is used for colouring and flavouring sauces, and sometimes it is moulded into little pats and handed round with cheese after dinner.

Bernaise Sauce.

The ingredients are the yolks of five eggs, four ounces of fresh butter, one full table-spoonful of tarragon vinegar, the same of chopped tarragon, and a very little pepper and salt. Divide the butter into four equal pieces of one ounce each, put the yolks into a sauce-pan with one piece of butter, and stir over a slow fire till it begins to thicken, then remove a little from the fire and add one piece of butter, stir till it melts, then another piece of butter, repeating the melting till the pieces of butter are all added and well mixed. The chopped tarragon, tarragon vinegar, salt, and pepper, are now put in and mixed well.

Egg Sauce.

Boil two eggs very hard, take them out and lay them in cold water for five minutes, take off the shells, and mince them very fine ; beat four ounces of butter, put in the eggs amongst the butter, and make it hot. This sauce is always served with salt fish.

Cucumber Sauce.

Have one or two green cucumbers, put them into boiling water with a little salt and vinegar, let them boil for ten minutes, take them out, peel them, and cut them in slices, about half an inch thick. Take a little white stock, a pat of butter, a table-spoonful of lemon pickle or vinegar, and a table-spoonful of sugar, put them in a stew-pan on the fire, and shake it until it becomes hot, then add the cucumbers, and a little white pepper. This sauce is served in a sauce-tureen, with lamb cutlets.

Caper Sauce.

Make a plain butter sauce, add some French capers and a little vinegar ; stir, and make it hot. Serve over boiled mutton or in a sauce-tureen.

Shrimp Sauce.

Take two dozen of shrimps, put them in boiling water, and let them boil for five minutes, then strain and pick them nicely ; put them in butter sauce, add a table-spoonful of lemon pickle or hot vinegar, and shake the sauce-pan until it is hot. Serve in a sauce-tureen.

Horseradish Sauce for Cold Meat.

Mix a tea-spoonful of mustard, two table-spoonfuls of cream, and one of Chili vinegar ; add a little salt, a table-spoonful of grated horse-radish, and a tea-spoonful of brown sugar. Mix all together, and serve in a sauce-tureen.

Plain Brown Sauce.

Put two ounces of butter into a clean stew-pan, melt it, and let it boil, then dredge in about an ounce and a half of flour, moving the pan very carefully, as it has a strong tendency to burn. When it is a dark brown colour add two breakfast-cupfuls of stock, and stir with a wooden spoon. If too thick, add a little more stock ; season with a little ketchup, black pepper, and salt, and let it simmer slowly for ten minutes. If wanted very smooth pour it through a gravy strainer.

Salad Sauce.

Have two hard-boiled eggs, bruise the yolks till very smooth, add a table-spoonful of cold water, mix them

with a tea-spoonful of mustard, one of salt, and one of black pepper, a tea-spoonful of cayenne sauce, a table-spoonful of vinegar, one of the essence of anchovies, and a small tea-cupful of cream.

Mayonnaise Sauce.

Separate very carefully the yolks of two eggs, drop them into a clean basin, and with a wooden spoon stir for a few seconds ; then take the salad oil bottle, and, placing your thumb over the top, pour in very slowly about half a pint of oil, stirring constantly till it becomes thick and smooth ; season with pepper, salt, vinegar, and mustard. When you begin to mix the oil with the yolks, the oil should be added in drops at short intervals. This sauce is used for dressing cold salmon and lobster salads.

Piquant Sauce.

Chop together one table-spoonful of capers, the same of pickled gherkins, and one small onion ; put them on in an enamelled pan with two table-spoonfuls of vinegar, and let simmer for about ten minutes, or till the vinegar is reduced to half the quantity. Brown one ounce of butter with one ounce of flour, add about half a pint of stock, and let it boil slowly for ten minutes, then add the chopped capers, etc. etc. ; season, if necessary, with pepper and salt, and if liked one tea-spoonful of anchovy sauce. This sauce is suitable either for meat or fish ; but, if for fish, it is better to prepare a plain butter sauce instead of the brown, to which add the piquant mixture.

Lyonnaise Sauce.

Peel and cut into small dice one large Portugal onion, put it on in an enamelled pan with one ounce of butter, and let it simmer till soft, then add one gill of tomato

pulp, a piece of glaze about the size of a walnut, one dessert-spoonful of vinegar, half a tea-spoonful of sugar, a little black pepper, and salt ; let it boil up, and serve. This is a very good sauce for mutton cutlets.

Tomato Sauce.

Put on the fire in an enamelled pan one table-spoonful of vinegar, and let it boil till reduced to half the quantity, then add half a pint of tomato pulp, one ounce of meat or chicken glaze, a pinch of sugar, and the same of salt if necessary, let it simmer for two or three minutes, and serve.

Tomato Pulp.

Cut two ounces of fat ham into small pieces, put it on in a sauce-pan with one bay-leaf and a sprig of thyme, put on the cover, and let it simmer for a few minutes without allowing it to brown. Cut six fresh tomatoes through the middle crosswise, squeeze out the seeds and water, add them to the ham, let them stew for fifteen minutes, or till tender, skimming off the fat as much as possible, take out the pieces of ham, pass the tomatoes through a wire sieve, and set aside for use. When fresh tomatoes are expensive, or not in season, conserve of tomatoes, as well as whole ones, may be got very good in tins.

Mussel Sauce.

Wash the shells in several waters, scraping them well, then put them in a colander, and run cold water on them till it comes away quite clear and free of sand, after which put them to steep in cold water for two hours. Drain the water from the mussels, put them on the fire in an iron stew-pan, closely covered, shake them occasionally until the shells open, then remove from the fire

immediately, strain the liquor into a basin, take the mussels out of the shells, and remove the beards and black parts. Melt one ounce of butter with half an ounce of flour in a sauce-pan, add the liquor of the mussels, a little pepper, nutmeg, and one tea-spoonful of cayenne sauce, let it boil ten minutes, stirring constantly, and finish with half a gill of cream, a dessert-spoonful of chopped parsley, and a little lemon juice.

Plain White Sauce.

Melt in a sauce-pan one ounce of butter with one ounce of flour, without allowing it to brown in the least degree, add about three gills of good white stock, and let it boil for ten minutes, stirring constantly, season with white pepper, grated nutmeg, and salt, and finish with half a gill of cream, after which let it come to the boil again.

Maître d'Hotel Sauce.

Mix together two ounces of butter with one table-spoonful of finely chopped parsley, add the juice of half a lemon and a little pepper and salt, take the foregoing white sauce just after it is off the boil, stir this Maître d'Hôtel butter into it, let it get as hot as possible without boiling, and serve.

Cardinal Sauce.

Make a plain white sauce, and when just off the boil stir into it enough of lobster butter to make it a bright red colour, add a little essence of mushrooms, or the liquor of a tin of mushrooms, one tea-spoonful of cayenne sauce, a little lemon juice, and heat thoroughly without allowing it to boil ; if for baked fish, a little of the liquor about them should be added to the sauce to give it a characteristic flavour.

Tartar Sauce.

Drop into a basin the yolks of two eggs quite free of the least portion of the whites, add one tea-spoonful of French mustard, a little pepper and salt, and mix well with a wooden spoon ; take the best olive oil in bottle, and, placing your thumb on the mouth of the bottle, add about one gill of oil, at first in single drops with short intervals between each, stirring constantly one way till it becomes thick and smooth, after which add half a gill of tarragon vinegar, one dessert-spoonful of chopped capers, one tea-spoonful of the essence of anchovies, and the same of fresh tarragon leaves previously blanched and chopped. If fresh tarragon leaves cannot be got, the dried ones reduced to powder may be used instead. Should this sauce get too thick before the quantity of oil has been stirred in, add a little of the gill of tarragon vinegar, which never fails to bring it back to the proper consistency. In hot weather this sauce, as well as the mayonnaise, should be made in a cool place.

Soubise Sauce (White).

Peel and slice six onions, scald for ten minutes in boiling water, drain through a colander, and run cold water on them, after which boil them in milk till soft, and press through a wire sieve. Melt in a sauce-pan one ounce of butter with one ounce of flour, add the milk in which the onions have just been boiled along with enough of white stock to make it the proper consistency, then the purée of onions, and one cooked potato mashed, let it boil for about ten minutes, and season with pepper, salt, and nutmeg. This sauce is served with roast mutton, mutton cutlets, and braised pheasant.

Soubise Sauce (Brown).

Proceed exactly as in the foregoing recipe, only let the onions be boiled in stock instead of milk, and the butter and flour browned in the sauce-pan instead of being kept white.

Chestnut Sauce.

Peel off the outer skin from eighteen large chestnuts, scald them in boiling water for about ten minutes, then scrape off the inner skin, and put them on in a stew-pan with half a pint of milk, along with the same measure of water, let them boil slowly till soft, then drain the milk and water from them, and press through a wire sieve while hot. Stir this purée into about one pint of good plain but rather thin white sauce. If wanted brown, the chestnuts must be boiled in brown stock instead of milk, and the purée mixed with brown sauce instead of white; in either case the sauce must be rather thin, as the purée of chestnuts has a tendency to thicken it. To be served with turkey, fowl, chicken, or pheasant.

Sharp Sauce for Venison.

Brown one ounce of butter with one ounce of flour in a stew-pan, add two ounces of ham chopped small, a few sprigs of parsley, one onion sliced, one bay-leaf, and a little thyme, let all simmer together for ten minutes, then add three gills of good brown soup or stock, half a gill of vinegar, and a little black pepper and salt, after which let it boil for ten minutes, stirring occasionally to prevent burning. Pass through a gravy strainer into a clean sauce-pan, add one glass of port wine, one dessert-spoonful of red currant jelly, and stir till the jelly dissolves and the sauce just comes to the boil.

Roast Meat Gravy.

When the roast is done, take away the dripping-pan, pour off the fat, leaving the savoury jelly which has come from the meat in the process of roasting in the bottom. Pour into this jelly enough of boiling water with a little salt to make sufficient gravy for the size of the roast, mix well, let it come to the boil, and pour over the meat. To most people this is the most acceptable gravy with roast-beef or mutton, and ought always to be served with it, even when other sauces and accompaniments are served.

Sauce Royale for Plum Pudding.

Beat four ounces of fresh butter to a cream, add four ounces of fine ground sugar, and beat a little longer, then stir in gradually one glass of brandy and the same of sherry. The mixing must be done very carefully, adding the brandy and sherry at first in drops at short intervals, so as to make it blend with the butter. This sauce should be made shortly before it is wanted, and served cold in a sauce-tureen, or in little pats on a plate, like butter.

St. Michael Sauce.

Squeeze the juice from two sweet oranges, then strain into a small enamelled pan, dissolve one tea-spoonful of potato flour in half a gill of cold water, add to the juice along with one ounce and a half of ground sugar, stir over the stove or slow fire until it has boiled about three minutes, then take it off the fire ; add one table-spoonful of rum, and serve with any pudding to which the flavour is suitable.

Albert Victor Sauce for Puddings.

Switch up in a small brass pan one whole egg, or two yolks with one dessert-spoonful of ground sugar till light and frothy, then add a glass of cowslip wine, and continue switching till very much risen. This sauce is suitable for almost any sweet pudding, and must be served immediately, as it falls quickly.

Wine or Custard Sauce for Puddings.

Beat one egg with one dessert-spoonful of white sugar and half a tea-spoonful of corn flour in a small sauce-pan, put it near the fire, add a tea-cupful of good sweet milk, stir till it becomes thick, but do not allow it to boil, then add one glass of sherry.

German Sauce for Puddings.

Switch up in a basin inside a pan with boiling water in the bottom, on the stove, one egg, half a glass of sherry, the same of water, and one table-spoonful of sugar, till it gets quite light and spongy, and pour over the pudding.

Almond Sauce.

Mix together in a small sauce-pan one egg with one ounce of sugar, one gill of milk, one ounce of ground sweet almonds, and one table-spoonful of orange-flower water, put it on a slow fire, and stir with a switch until it becomes like thick cream, taking care not to let it boil.

Apricot Sauce.

Put on one small tin of apricots in a brass pan, with their own juice, and ground white sugar enough to sweeten them, let them simmer till soft, then pass

through a wire sieve, add the juice of a lemon, and, if approved of, one glass of rum or brandy. Pine apple sauce may be made in the same way. When jam is used instead of fresh or tinned fruit it must be heated and diluted with water to the proper consistency, without adding any sugar. When fresh fruit is used it requires more sugar to sweeten it than tinned fruit, and to be simmered till soft in a brass pan with a little water.

B E E F.

Stewed Rump of Beef.

Let the beef hang for some days to make it tender, bone it, and lard it thickly with bits of bacon ham. Take a pan that will hold the beef, put some slices of pork in the bottom of the stew-pan, have the beef rubbed over with fresh drippings, brown it before the fire for an hour, lay it in the stew-pan, and put it on a slow fire, adding two quarts of good stock, some whole black pepper, six small onions whole, three bay-leaves, and a few sweet herbs. Let it simmer at the side of the fire for three or four hours ; one hour before dinner take out the beef and put it in the oven or before the fire, to keep it hot ; glaze the beef, have the gravy in which you stewed the beef reduced to a quart, strain it, and skim the fat clean off. Take a small stew-pan, brown a bit of butter, shake in flour, and make it a nice light brown ; pour in the stock, let it boil a little, add a table-spoonful of mushroom ketchup, and one of lemon pickle ; dish the beef and pour the sauce over it, garnish with sliced cucumbers or pickles, and spinach (see *Spinach*).

Stewed Beef, No. 2.

Take from ten to twelve pounds of the middle part of a brisket of beef, remove the bones, sprinkle a little pepper on it, roll it up neatly, bind with a piece of cord, and put it before the fire one hour, to brown. Take a stew-pan large enough to hold it, put two quarts of second stock, then lay in the beef, add one head of celery, four onions, a handful of parsley, half an ounce of black pepper, cayenne, and salt. Let it stew slowly for three or four hours, have some carrots and turnips cut out, and boil them in a little stock with a little salt and sugar. The carrots will require double the time the turnips take, therefore you will require to put in the carrots one hour before you add the turnips. Take out the beef, glaze it, strain the stock, and skim off the fat, then brown a bit of butter in a small stew-pan, shake in a good deal of flour, add a pint of the stock, and a little of the water in which you boiled the vegetables, stir till it boils, drain the vegetables, put them into the sauce-pan, adding a table-spoonful of spiced vinegar, and salt to taste. Cut the cord off the beef, lay it on a dish, and serve with the sauce and vegetables round it.

Salted Round of Beef Boiled.

Have a round of ox-beef, from sixteen to twenty pounds, nicely cut ; take out the bone, rub it over with common salt, and let it lie two or three days upon a large flat dish. Have a pickle prepared of the following: three pounds of bay salt, one ounce of saltpetre, one ounce of salt prunella, each pounded, one pound of coarse sugar, and two gallons of water ; put it upon the

fire, stir occasionally, to prevent the ingredients falling to the bottom ; skim it well when it begins to boil, let it boil twenty minutes, take it off and let it stand till cold ; then put the beef into a small pickling tub or jar, pour the pickle over it, keeping back the sediment, lay a clean heavy stone upon it, put on a close cover, and turn it every alternate day. The meat will be excellent in fourteen days, and it will not be too salt, although you should keep it for six weeks. A little cochineal improves the colour when it is in the pickle. When you are to use it, bind it tightly with a cord ; put it into a large stew-pan with plenty of cold water, put it on the fire till it begins to boil, remove the scum as it rises, draw it to the side of the fire, and let it simmer slowly for four hours ; after which leave it in the water for some time. Before it is wanted, have some vegetable greens and carrots boiled. Before dishing the beef, make it hot, and take off the cord ; put in a silver or iron skewer, garnish with boiled greens and carrots alternately round the beef, and pour over it a little of the water in which it was boiled.

To Corn a Brisket of Beef.

Have from fourteen to fifteen pounds of the brisket of beef ; rub it over with common salt, and let it lie for three days ; put it in the above pickle with a heavy weight upon it, and turn it every day ; it will be ready for use in ten days. When you are to boil it, do not soak it in water ; put it in a stew-pan, and cover with cold water ; when it boils, draw it to the side of the fire, and let it boil slowly until the ribs draw out. Have some carrots and greens boiled separately to garnish with ; or if you wish it cold, when it is done take it out

of the water, take out all the bones, roll it in a clean cloth, and put a heavy weight upon it all night. If wanted for breakfast, trim it neatly, and garnish with green parsley.

Stewed Brisket of Beef.

Take from twelve to fourteen pounds of the nine-holes of beef, bone neatly before rolling up and cording, sprinkle some pepper and salt on the inside, put it on a very slow fire in a stew-pan that will hold it easily, turning it occasionally till it is all a nice light brown, then cover up and let it simmer slowly for two or three hours; add one quart of good stock, and let it simmer two hours longer. Take a small stew-pan and brown two ounces of butter and a little flour; just before dinner take out the beef on a dish, taking care to keep it hot; pour the gravy out of the large stew-pan into the small one, put it on the fire, stir till it boils, then skim the fat clean off, and add one tablespoonful of ketchup, one of India soy, one of Chili vinegar, and one dozen of minced truffles. Take off the cord, dish the beef, pour the sauce over it, and garnish with parsley.

Stewed Brisket of Beef, No. 2.

Take twelve pounds or more of the nine-holes of beef, bone it, and sprinkle with pepper, then roll up and cord it; have a large stew-pan or pot, place the bones in the bottom to prevent the meat from burning, put it in, cover up, and let it simmer slowly on a hot-plate, or very slow fire, for four hours, turning occasionally, then add a little second stock, and let it simmer an hour

longer. For the sauce, brown three ounces of butter in a stew-pan, with as much flour as it will take in ; add a little brown soup or stock, let it boil five minutes, then add some pieces of pickled cucumbers, one dozen of large oysters, or button mushrooms, a little ketchup, cayenne, and salt to taste. Take the cord off the meat, place it on the dish on which it is to be sent to table, and pour the sauce over it.

Boiled Brisket of Salt Beef.

Have from twelve to fourteen pounds of the nine-holes of beef salted, bone neatly, roll up, and cord tightly. It may have a force-meat stuffing, if liked. Put it on covered with cold water, let it boil for three hours, and let it stand in the water till cold, then take it out, take off the cord, trim neatly, and garnish with shred lettuce or parsley.

Roast Sirloin of Beef.

To sixteen pounds of beef allow three hours to roast. Have a good clear fire ; put the roast before the fire, about ten inches distant from it. If you have not a spit, turn the bone side to the fire first, and gradually draw it nearer. Have a piece of paper put round the roast, and fix it with a wooden skewer. Baste it with a little rich drippings at first, and keep basting it with fat all the time you are roasting it. The flavour and richness of roast meat depend greatly upon basting it while roasting. Fifteen minutes before you dish it, sprinkle a little salt, and dredge it with flour ; put it close to the fire till it froths up, then dish it, and have a little of the gravy, with water and salt ; pour it over the beef, and garnish with grated horse-radish.

Beef-Steaks.

Get two pounds of tender beef, or whatever quantity you want ; slice them thin, and longer than they are broad ; beat them with a roller, and season them with black pepper and salt. Mince two onions very fine, sprinkle them over the steaks, roll and tie them up with a piece of thread. Take a stew-pan with a piece of butter, brown it with a little flour, put in the steaks, brown them a nice light brown, and add a little boiling water or stock. Put the cover on close, and let them stew for one hour slowly. Before serving cut off the threads, add a table-spoonful of ketchup, dish them neatly, and pour the sauce over them.

Beef Olives.

Have very thinly sliced one pound of beef from the juicy side of the round, pare away the skin and fat, and divide equally into ten oblong pieces. Have a stuffing prepared of one ounce of finely minced suet, two ounces of bread crumbs, a little minced parsley, one table-spoonful of stock, half an egg, pepper, salt, and nutmeg ; put a small tea-spoonful on each piece of meat, roll up, fasten each with a very short skewer and braise for two hours, same as mutton cutlets à la soubise, page 157. Before serving strain off the gravy into a small sauce-pan, skim off the fat, let it reduce a little, then add one tea-spoonful of potato flour dissolved in a very little cold water, and boil for three minutes. Draw out the skewers, arrange neatly in a circle, on a mashed potato, pour the sauce over them, and put some vegetable in the centre.

Grilled Beef-Steak.

Have the steak cut from the heuck-bone or ribs. Have a clear fire and clean gridiron ; let it become hot,

then rub it with a little suet, lay on the steak, and with a pair of collop-tongs keep turning it constantly, from seven to ten minutes, according to the thickness of the steak. Have the dish before the fire very hot, put the steak on it, sprinkle with salt, put on the cover also heated, and serve with horse-radish.

Scotch Collops.

Have some pieces of tender beef, about three inches square; take a little beef drippings, brown it, shake in flour until it becomes a light brown, put in the collops, brown them on both sides; put on the cover close, and draw to the side of the fire. Have one dozen of onions stewed amongst stock, pour both into the stew-pan with the collops, and let them stew slowly for an hour, season with black pepper, salt, and a table-spoonful of ketchup, and dish in a circle with the sauce in the centre.

Stewed Beef-Steak.

Take the weight required in thin slices from the round, pare away the skin, divide into pieces sufficient for a helping, sprinkle each with a very little black pepper and salt, put them into a pan, cover well with boiling stock, and allow it to boil up so as to enclose the juices, then pour into a milk-scalded or double pan, with about an inch and a half of boiling water in the outside pan, and let it cook for two hours. The water must be kept constantly boiling, and added to, should it reduce too much, while the contents of the inner pan does not boil at all. When ready, arrange neatly in a circle on a hot dish, serve with brown or soubise sauce poured over it, using the stock, or part of it, to make either, and fill the centre with some prepared vegetable, such as baked Spanish onions, Brussels sprouts boiled, or carrot and

turnip cut in balls and previously boiled in water with a little salt and sugar in it. Another way is to pile the meat in the centre of the dish, pour the sauce over it, and put small flour dumplings alternately with vegetables round it. The object of this method is to cook the meat without boiling, and so render it easier of digestion. The milk-scalding being somewhat expensive, it is sometimes done in a bowl and pan, or earthenware jar and pan, but is not so satisfactory.

Minced Collops.

Mince finely one pound of beef cut from the round, put it into a basin with half a pint of cold water, and mix well with a wooden spoon. Brown one ounce of butter with one ounce of flour in a stew-pan, pour in the collops and water, and stir constantly with a wooden spoon till thoroughly browned, then put on the cover and let them stew till reduced to a proper thickness, stirring occasionally to prevent burning. Season with black pepper, salt, and one table-spoonful of ketchup, and serve with a border of fried croûtons of bread round the dish. If liked, a small onion finely minced may be browned with butter and flour before the meat is put in. Instead of the border of croûtons, one of boiled whole rice, or mashed potatoes browned, may be substituted.

Beef Balls.

Mince half a pound of beef, one ounce of suet, and a little parsley, add a few sweet herbs, salt, pepper, grated nutmeg, a breakfast-cupful of bread-crumbs, one egg well beaten, and mix them all together. Form into balls, flour and fry them in boiling fat. Serve them with toasted bread or brown gravy.

To cure Beef for a Ham.

Have the ham cut as much in the form of a sugar-loaf as you can, without the bone, when it is quite fresh, rub it with common salt, and let it lie three days. Prepare a pickle of the following : four gallons of water, six pounds of bay salt, two ounces of saltpetre ; pound the salt and saltpetre together ; two pounds of raw sugar ; put it on the fire, skim it well, and stir from the bottom. Let it boil for an hour ; take it off and let it stand till cold. Rub the beef with a dry cloth and put it into a pickling tub, pour the pickle over it, and put a weight upon the beef, in order that it may be entirely covered with the pickle ; turn it every two days, and let it lie in the pickle for four weeks, then take it out and cord it up very tight. If you wish to have it smoked, hang it up in an out-house or open chimney, with a fire made of hardwood-tree leaves and sawdust. When it has hung for two or three days, wrap it in paper, and hang it in a dry cold place. This pickle answers for pickling pork, ham, and tongues. Tongues should be rubbed with salt and saltpetre six days before they are put into the pickle. You may preserve this pickle as long as you please, by boiling it up every six weeks, and adding to it a little sugar and common salt.

To salt Beef for immediate use.

Take whatever piece of beef you want, and rub with common salt, for half an hour, as much as you can rub into it. Take a washing tub, fill it half full of cold water, and lay two small sticks across it, place the beef upon them, and in one night or two it will be fit for use.

Stewed Tongue.

Get a good fresh tongue, rub it well with common salt and saltpetre, and let it lie four days, wash it well, put it on the fire, with as much cold water as will cover it ; let it boil slowly for two hours ; then take it out, skin, and trim it neatly. Brown a little butter in a stew-pan, then put in the tongue and brown it, add one pint of the liquor in which it was boiled, two whole onions, two slices of turnip, a few pieces of celery, and let it simmer by the side of the fire. When wanted, take out the tongue, glaze, and keep it hot, pick the vegetables out of the sauce, add a spoonful of mushroom ketchup, one of lemon pickle, pepper and salt to taste. Dish the tongue, which you can either send up plain, or garnished with spinach.

Kidneys and Skirts.

Cut up the kidneys, wash and put them on in cold water, and let them boil for an hour, then strain them. The water they are boiled in is of no use. Take the skirts, skin and cut them in small pieces with the kidneys, and dust them well with flour. Put a piece of butter in a stew-pan and brown it a little ; put in the kidneys and skirts, with an onion finely minced, and a pint of good stock or gravy, simmer them an hour at the side of the fire, then season with salt and pepper, and a spoonful of ketchup, and serve hot.

To make Glaze.

If you have the liquor in which hams or tongues have been boiled, take a whole hough of beef, and an ox-foot or any scraps of veal, and put them into a

large pot and boil slowly for ten or twelve hours, then strain it, put back the bones and meat, cover with boiling water, let them boil slowly for two hours, strain, and when cold skim very clean. Put it into a sauce-pan, set it upon the fire and let it boil slowly, without a cover, till reduced to a small quantity. You must attend to it lest it should boil over or burn. When it is done sufficiently, dip a spoon in it, touch it with your thumb and finger, and if it cause them to stick together it is ready. Put it into jelly-pots. When you are to use it, set the jelly-pot in warm water, till it becomes liquid ; have a brush, and glaze hams, tongues, fowls, stewed beef, cutlets, sweetbreads, etc.

To make Glaze another way.

Take two large ox houghs weighing about twenty pounds each, and two feet, cut them in pieces, and put on in a large pot, cover with cold water, add a little salt and cayenne, and skim very carefully as it comes to the boil. Let it boil slowly for twenty-four hours, then strain through a hair sieve into an earthen jar. Return the meat and bones to the pot, cover with boiling water, let it boil four hours, and strain into a separate jar. When both are cold, skim carefully, and put them together into a pan, taking care to keep back the sediment. In the process of heating, as the scum arises, take it clean off. Let it boil till it becomes sufficiently strong. When it is off the boil, pour it into weasands, and hang up in a dry place.

Braised Ribs of Beef.

Take two or three ribs of beef according to the quantity required, and saw off a piece of the chine-bone, so as to flatten it for dishing. Mix two ounces of salt

with one and a half of brown sugar, rub it well into the beef, and let it stand for two days. Brown three or four ounces of butter in an oval stew-pan, put in the beef and brown it nicely all over, being careful not to let it burn. When it is well browned add about a pint of stock, or more if necessary, one table-spoonful of vinegar, the same of ketchup, and a little pepper. Cover closely, and simmer slowly for an hour and a half, then take out the beef, skim off the fat, and thicken with corn flour. Return the beef to the pan along with half a pound of sultana raisins, and balls of carrot and turnip previously scooped out, and cooked separately in water with a pinch of brown sugar. Let it simmer slowly for nearly an hour. Have a dozen small onions peeled, and add them half an hour before dishing, or long enough to cook them thoroughly without breaking. Serve with the sauce poured over the meat, and the vegetables neatly arranged around it.

Braised Fillet of Beef.

Remove some of the fat from a fillet, trim it neatly, and bind it round with cord or tape to keep it firm. Put a few slices of Wiltshire bacon in the bottom of a pan just large enough to hold the fillet, then place it in, and surround it with one carrot sliced, two onions sliced, one bunch of parsley, one small head of celery cut in short lengths, two bay-leaves, a few sprigs of thyme, a little whole black pepper, and a blade of mace. Have some second stock boiling, pour it in round the fillet till it reaches the bottom of it (not higher), cover with buttered paper, put on the lid, which must be very close fitting, and let it simmer for rather more than two hours, basting it frequently with its own gravy. A short

time before dishing, strain off the gravy into a clean sauce-pan, put it on and boil rapidly till reduced to a half-glaze ; meanwhile, have the fillet in the oven to brown it a little, basting it several times with the gravy from the sauce-pan, in order to give it a bright glossy appearance. When ready place it on the dish on which it is to be served, arrange a garnish of prepared vegetables in groups round it, and pour the boiling reduced gravy over it. The fillet spoken of in this recipe is not the under part of the sirloin, which cannot be bought separate from that joint in this country, but the under part of the heuck-bone, and which generally weighs about four pounds as it comes from the butcher, and is called by them fillet steak. There are many varieties of garnish, such as stuffed tomatoes, fried balls of potatoes, mushrooms, croquettes of potatoes, as well as all sorts of vegetables, with which to serve this dish. If liked, a pint of wine may be poured over it when put into the braising-pan.

To cook Tripe.

Have the tripe well cleaned and soaked in water for some time ; cut it into small pieces, and put it into a pot, with a marrow bone in the bottom, or two pounds of hough of beef, along with as much water as will cover it, but no salt, and let it boil slowly for six hours. If wanted to keep for some days, dish into a number of dishes. If wanted with a brown sauce, brown butter and flour, with some onions, then add the tripe, stew for half an hour, and season with salt. If wanted white, mix a table-spoonful of flour with a tea-cupful of cream, or knead a little butter and flour together, and dissolve in milk and add to the tripe.

Boiled Pickled Tongue.

Put the tongue on in hot water, and, after coming to the boil, let it boil gently from two and a half to three hours, according to the weight, then take it out, peel off the skin, and fasten into shape with cord. If to be served hot, keep it in the water by the side of the fire till wanted ; if cold, then allow it to stand in the water, taking it away from the fire, till cold, after which take it out and put it aside for a few hours to firm. Trim the root neatly away, coat it with meat glaze, garnish with parsley, and put a frill of white paper round the root part. If wanted to look like a small round, it must be rolled while hot, just after skinning, with the point in the centre, then corded and put between two dishes, with a weight on the top to press it. When wanted, trim and glaze it, then put a frilling of white paper all round it, beginning at the bottom and passing it round till the top is reached, and garnish with parsley. Dried or smoked tongue will require to be soaked in cold water for twelve hours, and boiled from four to six hours. As tongues vary much both in tenderness and weight, it is not easy to determine the exact time for boiling, but if, after removing the skin, they feel hard and tough, they ought to be returned to the pot and boiled a little longer.

To Steam a Ham.

Have a pan large enough to hold the ham, with an inch of boiling water in the bottom, put a ring about two inches deep in the middle, over it place the ham, put on the cover, and let it steam from four to five hours, according to weight, keeping up the measure of boiling water by adding more if required. When ready take off the skin, and when cold, trim, glaze, and garnish.

MUTTON.

Roast Gigot of Mutton.

Have the mutton cut in the form of a bacon ham ; cut about three inches off the point of the shank ; if to roast upon a spit, two hours and a half will do before a clear fire ; if in the oven, about two hours, basting it frequently. Before dishing, melt a little butter, dust the roast with flour, baste it with the butter, and when it froths up, dish it and put a frill of paper round the shank. Have a little gravy in a small stew-pan, a little salt, a table-spoonful of vinegar, and when it boils, pour it over the mutton. Serve with melted red-currant jelly in a sauce-tureen.

To roast a Fore-quarter of Mutton.

Have a fore-quarter of mutton, take out the rib-bones first, then the breast, split up and take out the shoulder blade, then the shank to the first joint, sprinkle with pepper and salt, roll up neatly, and cord. Roast from two and a half to three hours, basting it well. This also makes a very good dish by boning in the same way, and laying in salt for three days, then cord it, and boil for two hours and a half. Serve with a little of the water in which it is boiled, and a table-spoonful of vinegar.

To Boil a Gigot of Mutton.¹

Have the mutton cut as the above ; cut a piece of the point off the shank-bone, and put it into an oval pot with plenty of water, slightly salted. When it boils

¹ The water in which any fresh meat has been boiled ought to be kept either for stock or making broth.

again, draw it to one side of the fire, and let it boil slowly two and a half hours. Some like it underdone, and in that case two hours will do it. Garnish the shank with a frill of white paper, and serve with caper sauce.

To dress a Shoulder of Mutton.

Have a small shoulder of mutton, bone it, roll it neatly, and bind it with tape. Put it on the fire with boiling water, and boil it two hours. Have a white sauce (see *White Sauce*) ready; have some pickles minced and add them to the sauce, with a tea-cupful of cream. Make it hot, stirring all the time, but do not let it boil. Cut off the tape, dish the mutton, and pour the sauce over it.

To roast a Shoulder of Mutton.

Have the mutton cut large or small as you require it, bone it, sprinkle a little salt and pepper over it, roll it up, and bind it neatly with a piece of cord, rub it over with fresh drippings, put a piece of white paper round about it, and put it before the fire at a good distance. It will require three hours before the fire before it will be ready. Half an hour before you dish it take off the paper, let it brown a little, put a little melted butter with flour, until it froths up. Cut off the cord, and have a little gravy and a table-spoonful of vinegar poured over it.

To roast a Saddle of Mutton.

Have the saddle neatly cut, take the skin off, then fix the skin on the mutton with a wooden skewer, and hang it before the fire to roast. It will require two hours and a half before a clear fire. Fifteen minutes before you dish it, take off the skin, and brown it with butter and

flour until it froths ; or, in place of frothing it, you may glaze it, and serve with melted red-currant jelly in a sauce-tureen.

Saddle of Mutton another way.

Have a saddle, weighing about fourteen pounds, split up the rump, cut on each side of the back-bone in the inside of the saddle, take out the chop-bones, then the back-bone, commencing at the chop end, and going on till you come to the rump. Sprinkle the inside with pepper and salt, cord, but not tightly, so as to keep it in the form of the saddle, turn round the rump on each side, and fasten with a skewer ; roast from two and a half to three hours, and serve with melted red-currant jelly.

Mock Venison.

Have a loin of mutton, cut off all the kidney fat, take off part of the flank, skin it, and either bone or notch it ; mix a little raw sugar and black pepper, and rub it into the mutton ; moisten with port wine, cover with the skin, and let it lie for four days. Take two pounds of flour, a quarter of a pound of dripping, pour in boiling water, and make a paste, and roll it out large enough to cover the mutton. Take off the skin and place the mutton in the paste, cover it all over, have a piece of strong paper, butter it, and tie it round the paste. It will require three hours to roast before a clear fire, or two hours in a quick oven. When you dish it, take off the paste, glaze it, and serve with rich gravy over it, hot claret in a sauce-tureen, and melted red-currant jelly.

Boned Neck of Mutton.

Have a neck of mutton of three pounds weight, and take out the bone. Make a stuffing of one ounce of suet,

a tea-cupful of bread crumbs, one onion, and a little parsley minced fine, some sweet herbs, pepper and salt, and a little cayenne, mixed up with one egg, and put this into the neck of mutton in place of the bone. Roll it neatly, tie with a piece of a cord, put it into boiling water, and boil for two hours. Before dishing cut off the cord, and serve with caper sauce.

Haricot Mutton.

Divide a neck of mutton into cutlets about half an inch thick, trim away part of the fat, and chop off the larger pieces of bone. Scoop out a number of balls from carrot and turnip, put these into boiling water with a little salt and a pinch of sugar, and boil till half tender. Brown two ounces of butter in a stew-pan with two ounces of flour, put in the cutlets and brown carefully on both sides, then add about a dozen small onions peeled, and the vegetables, along with the water in which they have been boiled. Season with black pepper, salt, and one table-spoonful of ketchup, let it boil gently with the cover on for about one hour and a half, dish in a circle with the gravy and vegetables in the centre, and garnish with parsley and beetroot round the border.

To Hash Mutton or Beef.

Take cold roast meat, cut it in neat slices, and lay them aside. Take all the bones and trimmings, and put them on with a little water and salt, one onion, one carrot, and one turnip, and boil it until you have reduced it to one pint, then strain it. Brown a little butter and flour, lay in the slices of meat, and brown them on both sides; skim the stock, and put as much of it to the hash as will make it a proper thickness. Season with

pepper and salt, and a little ketchup. When wanted, make it hot, but do not boil it more than two or three minutes.

To cure a Mutton Ham.

Have a hind-quarter of mutton, cut into the shape of a ham. Take one ounce of saltpetre, one pound of bay salt, six ounces of brown sugar, one grated nutmeg, and half an ounce of white pepper, mix them all together, and rub it well into the ham daily, until you have rubbed in all the mixture, then put a heavy weight upon it to press it. Turn it every three days, and rub it well with the pickle every time you turn it. Let it lie for eighteen days, then take it out and hang it up in a dry kitchen. If you wish to have it smoked, hang it up where you can have a fire of hardwood and sawdust. Peats are better, if you can procure them. Keep the ham a good distance from the fire for two or three days. When you are to boil it, soak it for some hours in water, then put it on with cold water and boil it quickly for two hours.

Irish Stew.

Take any thin pieces of mutton that have been cut off the loin or breast, and cut them in pieces four inches square, put them in a stew-pan and cover them with boiling water, add two dozen whole onions, pepper and salt, put on the cover close, draw it to the side of the fire, and let it boil slowly for one hour. Add a little boiling water to it. Wash and pare two dozen of potatoes, put them in the stew-pan amongst the mutton, and let them boil till quite soft. Stir the potatoes with the mutton till it becomes smooth, and dish it hot.

Scotch Haggis.

Clean the bag, and lay it in salt and water for a night, parboil the pluck an hour, then take the whole heart, and part only of the liver and lights, mince them small with one pound of suet, and one pound and a quarter of toasted oatmeal ; add two minced onions, season with pepper and salt, put it all into a basin, take two pints of the water in which the pluck was boiled, and mix with it. Turn the bag with the plain side out, and fill with the mixture ; sew up tightly, put into a pot of boiling water, and keep pricking it with a sharp skewer for five minutes to prevent bursting. Let it boil briskly for three hours.

L A M B.

Lamb's Head and Mince.

Wash the head and pluck thoroughly in cold water, then put it on in a large pot or stew-pan with cold water and a little salt, leaving the windpipe hanging over the outside, remove the scum as it rises, and, after coming to the boil, let it boil gently for an hour. When ready, take out the head and pluck, and leave the water to boil till reduced to a quart, then strain it into a basin, and set aside to cool. Cut the head from the neck, divide each, take out the tongue and brains, skin the tongue, trim it and the pieces of head and neck neatly, brush them with beaten egg, and coat thickly with a mixture of bread crumbs, minced parsley, and onion, a

little thyme, pepper and salt, put them on a baking-dish with a few small pats of butter scattered over them. Cut about a dozen small slices from the liver, of the brains make cakes, (see recipe for them), and put both on a wire drainer to be ready for frying. Brown about two ounces of butter in a stew-pan with the same of flour, and an onion finely minced, put in the pluck previously minced, stir together till well browned, then, having taken the fat off the water in which the head and pluck were boiled, add it, with a little black pepper, one table-spoonful of ketchup and salt if necessary, and let it simmer gently till it becomes a proper thickness. While the mince is cooking, have the head browning in the oven, and the pieces of liver and brain cakes fried in boiling fat. Have the dish on which it is to be served as hot as possible, put the mince on it, arrange the head, neck, and tongue over it, and place the brain cakes and the fried pieces of liver alternately round the border, with sprigs of parsley between.

Hind-quarter of Lamb.

Have the gigot cut out neatly ; wash it well in warm water, put it into a pan with boiling water and a little salt, and let it boil for one hour and a half. Cut the loin in chops, brush them over with beaten egg, strew them with bread crumbs, and fry them till well done, a fine light brown. Add a little pepper and salt while frying. Dish the gigot of lamb, lay the chops neatly round it, and garnish with parsley and sliced cucumbers. Serve with melted butter and mint sauce.

Boned Fore-quarter of Lamb.

Have a fore-quarter, take out first all the ribs, then the breast-bone, slit up and take out the shoulder-blade,

then the shank-bone to the first joint ; roll up neatly, and cord. Roast about an hour and a half, basting it well. If served cold, garnish with sliced cucumber, radishes, and cresses.

Lamb Chops.

Cut a loin or best end of the neck in chops, flatten them, brush over with beaten egg ; and coat with a mixture of bread crumbs, minced parsley, pepper, and salt. Have plenty of drippings in the frying-pan, put in the chops, and fry them nicely on both sides for twenty minutes. Put them before the fire on a sieve, and keep them hot. Have some spinach boiled (see *Spinach*), turn it out, and place the chops neatly round it, and serve with cucumber sauce.

Lamb with Rice.

Have a fore-quarter of lamb, wash it well, and half roast it. Cut it up into steaks and season with pepper and salt, add a tea-cupful of stock ; boil half a pound of whole rice, strain it, put in two ounces of butter to the rice, beat up the yolk of three eggs, stir them together, and cover the lamb with the rice. Put a border of paste upon the dish, then put it into the oven, and bake it until the paste is done. The rice by that time will be a fine light brown.

Shoulder of Lamb.

Have it boned and stuffed, then put it into boiling water, and let it boil quickly for one hour. Take it out and glaze it, and put it in the oven, or before the fire until required. Dish it upon spinach and turnips. Serve it with melted butter, a little lemon pickle, and garnish with sliced cucumber.

Roast Lamb.

Have a hind-quarter of lamb, notch it at the loin, cover with buttered paper, and roast for one hour and a quarter before a clear fire, basting it well. Take off the paper, fifteen minutes before you remove it from the fire, to let it brown. Dish it with a frill of white paper on the shank. Have a little boiling water and salt with the gravy in a dripping-pan; let it boil, pour it over the lamb, and serve with mint sauce.

VEAL.

Galantine of Veal, No. 1.

Have a breast of veal from six to eight pounds, take out the bones and sprinkle with pepper and salt. Have half a pound of pork ham, sliced very thin, pare off the skin, spread it over the veal, with a few pickled cucumbers and four dropped eggs (see *Dropped Eggs*). Put each egg in between the slices of ham, and strew all over with mixed pickles, some sweet herbs, and parsley. Grate one nutmeg, two blades of mace, a little white pepper, cayenne, and salt; mix these together and shake them all over the breast of veal, roll up neatly and cord it firmly. All this should be done the day before it is to be used. Put it into a flat deep dish, and, to keep it straight, put a heavy weight upon it all night. When wanted take it out; keep the sauce in the dish; rub it

over with fresh drippings or butter, put a piece of white paper round it, and put it before the fire two hours. Baste it well; take off the paper, and have a stew-pan that will hold it with some boiling stock; lay the veal in it, draw it to the side of the fire, and let it simmer for an hour. An hour before dinner take it out and glaze it, and put it into the oven or before the fire to keep it hot. Strain the stock in which you stewed the veal, and skim the fat off, mix in a little flour, adding the sauce you kept, and boil till it is the thickness of cream. Dish the veal, cut off the cord, pour the sauce over it, and garnish with sliced cucumbers.

Galantine of Veal, No. 2.

Have a breast of veal boned, the same way as the above. Make a force-meat as follows: mince four ounces of beef suet, add one tea-cupful of bread crumbs, the grated rind of a lemon, one onion minced, a nutmeg grated, some sweet herbs, a little white pepper and salt; moisten with an egg, and lay it thickly over the veal. Roll it up firmly, and sew it into a piece of cloth; put it in boiling water and boil slowly for three hours. Take the bones and trimmings of the veal, put them into a sauce-pan with as much boiling water as will cover them, with a little parsley and two onions, and boil till reduced to a pint, then strain and skim it well. Mix two table-spoonfuls of flour with a little of the stock till very smooth, add it to the stock, put it upon the fire, stir till it boils, and season with white pepper. Before serving, put in a tea-cupful of cream, and make it hot, but do not let it boil. Dish the veal, and pour the sauce over it, garnish with sliced lemon, and serve with bread sauce (see *Bread Sauce*).

Galantine of Veal, No. 3.

Have a breast or loin of veal weighing about eight pounds, bone it and trim round the edges, lay it flat on the table, inside upwards, and sprinkle a little white pepper and salt over it; have a little force-meat made from the trimmings of the veal parboiled, spread it equally over it, then half a pound of sliced ham with eight or ten pickled gherkins, one or two placed between each of the slices. Divide some picked parsley into six equal quantities, arrange these at equal distances over the ham, and into the centre of each put a poached egg. Roll it tightly, taking care not to displace the eggs or stuffing. Put a skewer in at each end, then lace it with a piece of cord; after which remove the skewers, and put it between two dishes with a weight on the top; let it remain all night to flatten as well as press the various seasonings into the meat. When wanted it may either be roasted or boiled; if roasted it will require two hours with frequent basting, and if boiled, let it have two hours and a half rather slowly in a stock made from the bones.¹ When cold remove the cord, trim the ends neatly, and garnish with aspic jelly and butter icing. This is an appropriate dish either for a wedding breakfast or an evening party.

Bombarded Veal.

Take a fillet of veal, from ten to twelve pounds weight, and cut out the bone neatly. Make a force-meat of one pound of veal parboiled, half a pound of ham minced, one tea-cupful of grated bread, a little lemon, thyme, and parsley; season with white pepper, cayenne, and salt, mix well together, and moisten with two eggs. With

¹ Braising is very much to be preferred to either roasting or boiling, in which case it will require two hours and a half.

this force-meat fill up the place where the bone was taken out. Make eight notches round the fillet three inches deep ; fill one with force-meat, another with prepared spinach, another with prepared oysters, another with chopped eggs, and so on till you have filled up all the notches ; then bind all round with the caul, cord it neatly, and rub all over with butter or clarified dripping ; put it in the oven until it becomes a beautiful light brown ; take a stew-pan that will hold it easily ; make a sauce of three ounces of butter browned with a little flour ; add a pint of good stock, one table-spoonful of ketchup, one of India soy, and one of lemon pickle. Put a plate in the bottom of the pan, place the veal on it, and let it simmer slowly till tender, which will be in about two hours. Before dishing, add some minced truffles or pickles. Dish on a very hot dish, cut the cord off gently, pour the sauce over, and garnish with sliced lemon or cucumbers.

To roast a Breast of Veal.

Notch a breast of veal at the joints, and take the blade-bone out, put in stuffing, sew it up, rub it over with good drippings, cover it with paper, and put it to the fire for two hours. Keep it at first a good distance from the fire. When done take off the paper, and froth with butter and flour. Have a little butter melted, add some brown gravy, a table-spoonful of lemon pickle, boil the sauce, and pour it over the veal.

To roast a Loin of Veal.

Notch the back-bone of the veal, rub it with dripping, and take a piece of white paper and tie about it. Two hours before dinner put it before a clear fire, basting it

frequently. You cannot baste it too much. When done, take off the paper, have a piece of bread toasted, dish the veal upon it, and serve with sauce the same as the last recipe.

To stew a Fillet of Veal.

Have a fillet of veal from eight to ten pounds weight, and take out the bone. Have ready force-meat (see *Force-Meat*), or plain stuffing, and put it in where the bone was taken out, tie it up neatly with a cord, rub it over with fresh dripping, and put it to the fire. Let it brown for one hour, basting it well, after which put it in a stew-pan, with two pints of white stock, draw to the side of the fire, let it simmer for one hour, turn it over, add a table-spoonful of lemon pickle, and one of ketchup, give it another hour, when it will be done, then take it out, glaze, and keep it hot. Strain the stock, skim it, mix in a little flour with a table-spoonful of browning, and put it on the fire until it boils up. Dish the veal, cut off the cord, have ready force-meat balls, put them round the veal, pour the sauce over it, and garnish with sliced cucumber or lemon.

Veal Cutlets, No. 1.

Have two pounds of veal sliced either from the loin or fillet, cut it into neat square pieces, brush them over with beaten egg, and dip in bread crumbs. Have a stew-pan with some boiling lard or dripping; place the cutlets on a wire drainer, and put them into the boiling fat for three minutes; then take them out and put them on a dish before the fire, or in the oven, to drain off the fat. Put two ounces of butter into a clean stew-pan, let it boil, then dredge into it about one ounce and a

half of flour ; keep moving the pan over the fire till it gets brown, taking care not to let it burn. Add two ladlefuls of stock, and let it come to the boil ; season with a little ketchup, white pepper, ground mace, salt, and the juice of half a lemon ; put the cutlets into the sauce, and simmer slowly for half an hour, taking care they do not stick to the pan. If the sauce gets too thick, add a little more stock. Serve the cutlets round the dish, with the sauce in the centre poured through a gravy strainer ; garnish with sliced lemon, pickled beetroot, and parsley. Serve as hot as possible.

Veal Cutlets, No. 2.

Have the veal cut from the same part and sliced in a similar way. Brown about two ounces of butter in a stew-pan with one ounce and a half of flour, put in the cutlets and brown them carefully on both sides, then add about a pint of white stock, a little white pepper, two table-spoonfuls of ketchup, and one of spiced vinegar, put on the cover and simmer slowly for about an hour. Should the sauce get too thick, add a little more stock ; if too thin, take off the cover and reduce by boiling. Dish the cutlets in a circle with green peas in the centre, and the sauce poured over them ; garnish round the edge of the dish with sliced lemon, beetroot, and parsley.

To cure a Veal Ham.

Take the bones of a large fillet of veal, rub it over outside and inside with plenty of salt, let it lie for two days with a weight upon it, pound two pounds of bay salt, one ounce of allspice, and half an ounce of salt-petre ; with this rub the ham every other day, turning

it at the same time, and continuing the pressure for three weeks, then cord tightly and hang it up. When you wish to dress it, rub over with lard, and make a paste with three pounds of barley-meal or coarse flour, and one pound of dripping, in which roll the ham, put it in a quick oven, and bake for three hours, then take off the paste, and either glaze or brown it.

To make a Shape of Veal.

Take two pounds of the fillet, stew it in a little stock for one hour, along with one pound of lean ham, then take both out ; when cold, trim and cut into thin slices about an inch and a half long, boil three eggs hard and cut them through the centre, and the white parts into rings, to fill which, have beetroot boiled and cut in slices to the size. Have mixed pickles, such as onions, gherkins, etc., and parsley. Take a large tin mould, and place the white rings with the beetroot, yolks, and pickles, tastefully in the bottom, then put veal, ham, pickles, and eggs alternately until the mould is filled. Have the stock in which the veal was stewed seasoned and reduced to fill the mould. When cold, turn out, serve for breakfast, luncheon, or supper, and garnish with savoury jelly and parsley.

Fricandeau of Veal.

Cut a piece from the fillet of veal, the quantity you want, and lard the top and sides of it. Take a stew-pan that will hold it, put some slices of bacon in the bottom, one pint of good white stock, two onions, two blades of mace, one carrot, one turnip, some parsley, and half of a lemon. Put in the veal with a piece of buttered paper over it, cover it closely, let it stew gently for three hours, then take it out and keep it hot in the oven, basting it

frequently. Strain the sauce, skim off the fat, put it into a small stew-pan, season with white pepper and salt, and reduce to a half glaze. Dish the fricandeau either with green peas round it, a purée of spinach, or a purée of tomatoes.

Veal Cake.

Take a pound of cold roast veal, a slice of lean pork-ham, mince and pound them well together, with one onion, and a tea-cupful of bread crumbs, soaked in a little milk. Beat up two eggs, mix them all together, season with white pepper and salt. Butter the mould and fill it ; bake one hour in a quick oven, turn it out ; when cold, cut it in slices, and garnish with parsley.

Veal Mince.

Cut some slices of cold veal, and mince them with a little boiled ham, season with white pepper and salt, some nutmeg, and grated lemon. Put it into a sauce-pan with a little white stock, stir it well, but do not let it boil, and let it simmer at the side of the fire till wanted. Add a tea-cupful of cream, and serve with poached eggs on the top (see *Poached Eggs*).

Sweet-Breads plain.

Have three or four sweet-breads, scald and wash them ; boil them for half an hour, then take them out, trim when cold, and slice them. Beat one egg, season with white pepper and nutmeg, draw them through the egg, and roll them in bread crumbs, fry a nice light brown, put them before the fire to drain, and keep them hot. Have a dish of spinach, or boiled whole rice, place it in the centre of the dish, and the sweet-breads around it or you may dish them on a napkin.

Sweet-Breads, No. 2.

Wash and stew them as in the above. When cold have a white sauce ready (see *White Sauce*); when it boils, put in the sweet-breads, keep them hot, put a potato border round the dish, and place the sweet-breads in the centre.

Sweet-Breads, No. 3.

Blanch as the above. When cold, trim them, but do not slice them; lard and stew them in a little soup for half an hour. Take them out and glaze them well, keep them hot, and dish them upon stewed peas or celery sauce.

Veal Olives.

Cut some slices of veal off the thick part of the fillet, three inches long and two inches broad. Have ready some force-meat (see *Force-Meat*), and put a little upon each slice, roll them up neatly with a piece of tape, brown a piece of butter and flour, and brown the olives nicely, add a little boiling stock and the juice of half a lemon. Cover them closely, and let them simmer for one hour. Season with white pepper, salt, and a teaspoonful of lemon pickle, cut off the tape, dish them hot, and garnish with sliced lemon.

To bone a Calf's Head.

Take a good large head, scald and clean it, taking care not to break the skin, cut up the under part of the head by the windpipe, separate the skin from the cheek bones gently, taking care not to make holes in the skin. Take out the tongue, boil for half an hour, and skin it. Have one pound of sausage meat prepared, the same of

veal minced with a quarter of a pound of ham, chestnuts minced may be added according to taste, season with white pepper, nutmeg, and salt, mix all together with one breakfast-cupful of grated bread, and moisten with two eggs. Place the tongue in the centre, and the stuffing around it, then form the head into its original shape, fasten with a skewer, cord neatly, and fringe the ears with scissors. When you wish to dress it, place it before the fire for an hour, basting it well, then take a piece of butter, and brown with flour in a large sauce-pan, add a little boiling stock, then put a small plate in the bottom of the pan, to prevent the head from sticking, lay in the head, and stew slowly for two hours. Season with white pepper, ketchup, and a table-spoonful of vinegar. Have a border of stuffed tomatoes round the dish on which it is going to table, cut off the cord, pour the sauce over, and garnish the head with slices of lemon.

To dress a Calf's Head.

Scald and clean the head, lay it in water for an hour or two, wash it and put it into a pot with water, skim it when it comes to the boil, let it boil slowly for one hour, then take it out, and be careful not to break the skin. Let the water remain upon the fire to reduce it. When the head is cold, cut the meat off both sides of it, skin the tongue, and take out the brains. Put the bones in the water in which you boiled the head, and boil it until you have reduced the stock to two pints, then strain it. When the head is wanted, trim it neatly, cut the ears with a pair of scissors in stripes, but do not cut them off, brush over with beaten egg, and shake bread crumbs mixed with flour over it. Put a piece of butter in a

stew-pan that will hold the head,¹ put in the skin side of the head and brown it well, turn it over, and when the other side is done, add the half of the stock you have strained. Shake the stew-pan well, and when it boils, cover it close and let it simmer for half an hour. Have ready one dozen of force-meat balls (see *Force-Meat Balls*), and add them to it. Have the tongue hot and glazed, season with pepper and salt, and a little cayenne, one table-spoonful of browning sauce, and one glass of sherry wine. Have a border of fried croûtons of bread round the dish, dish the head with the tongue placed in the centre, and pour the sauce with the force-meat balls round it. Serve brain cakes on a separate dish (see *Brain Cakes*). The head may be dressed in a different manner by cutting it in pieces two inches square, with the tongue split in two, and laid on the top.

Plain-Boiled Calf's Head.

Split it up, wash it well, take out the brains, and blanch them for two or three hours. Put on the head in a sauce-pan with water and salt, let it boil for one hour and twenty minutes. Parboil the brains, and rub them through a sieve, have some parsley minced ; melt a piece of butter with a little cream, and add to it the brains, season with white pepper and salt ; shake, and make it hot. Dish the head, draw out the bones, skin the tongue, and pour the sauce over it.

¹ It is much better, as well as easier, to brown the head by frying it a minute or two in boiling fat before putting it into the sauce.

P O R K.

To pickle a Leg of Pork.

Pound half an ounce of saltpetre, one pound and a half of salt, and four ounces of sugar, rub it into the ham, and turn it daily for fourteen days, when it will be ready for use. But if the weather is hot, in place of rubbing it dry make a pickle of salt and water, strong enough to carry an egg, and pour it over the pork. When you are going to boil it, wash it with cold water, and put it on the fire with as much cold water as will cover it. When it boils, skim and draw it to the side of the fire, and boil slowly but constantly for two hours. Serve with pease pudding or green peas.

To roast a Leg of Pork.

Have the roast neatly cut, which should be of very young pork ; rub over the skin with salad oil, put a piece of white paper over it, and put it down to roast, at a good distance from the fire, for one hour, then draw it nearer to the fire, and give it two hours more. Half an hour before dinner take the paper off, so that it may become a nice brown. When you dish it, pour salt and water over it. Serve with apple sauce in a tureen.

To roast a Loin of Pork.

Notch it at the joints, cut the skin in stripes, and rub it over with a bit of butter and some sage leaves rubbed into a powder. Rub it into the pork before putting it to the fire ; give it two hours' roasting, and serve with apple sauce.

To roast a Pig's Head.

Bone it, put in stuffing, the same as used for a sucking pig, roll it up, and tie with cord. Hang it up before the fire to roast, baste it well, and give it three hours. Serve with apple sauce.

To roast a Sucking Pig.

Take a pig three weeks old, stick it above the breast-bone. Rub it over with beaten resin, let it lie for a few minutes, then put it into a pan of scalding water, and when you find that the hair will come off easily, take it out. The hair should come off without a knife; but if it should not, repeat the scalding. Wash the pig well in cold water, and take out all the entrails. Wash it again in cold water, and dry it thoroughly, outside and inside. Have a stuffing of grated bread, minced suet, one onion, and a bit of sage; season with pepper, salt, and cayenne, put it into the inside, and sew it up. Have the white of an egg well beaten, and brush the pig over with it, put it to roast before a clear fire for nearly two hours, have a dish below it to preserve the gravy, and, when done, cut off the head, divide it, and take out the brains. Cut the body up the middle. Have a little minced sage, boil a little butter and the gravy which ran from the pig, mix them all together, and make them hot. Dish the pig, and serve the sauce in a sauce-tureen; or you may send it to the table whole, by skewering it so as to stand upon its feet, with a roasted apple in its mouth. Serve with apple sauce.

To cure Pork Hams.

For each ham pound two ounces of saltpetre, one pound of bay salt, and rub it into the hams daily, until

you have rubbed it all in. Lay them into a pickling jar, pour one pound and a half of treacle to each ham, turn them every two days, basting them with the liquor for four weeks. Take them out, wash them with cold water, wipe them, and sew them up into a piece of scrim. Smoke them with hardwood and sawdust, or peats, for three or four days. If these instructions are attended to, the hams will keep for years.

P O U L T R Y.

Roast Turkey.

Have a young cock turkey, singe, pick, and rub it well with a dry cloth; cut the head over by the shoulder, leaving the skin long in the front of the neck; cut through the skin only, all round, below the first joint of the legs, break the bones, draw the feet away to pull the tendons from the bird, and then draw it, taking care not to break the gall nor the gut; if properly done, it will not require to be washed; break the back-bone, and dislocate the thigh joints; put in a little salt and pepper into the inside, and put the vent over the rump. Have a stuffing ready, and put it in where the crop was taken out; sew it up, and put a large skewer through the wing, the under side of the thigh, and the body, to the thigh and wing of the other side; press down the legs and put another skewer through them, down the side of the vent; have a piece of tape, put it firmly round the turkey, and fasten it on the point of each of the skewers, to keep the skin of the

bird from giving way ; fix a piece of paper upon the breast of the turkey, and put it to roast before the fire for one hour and a half. When the steam draws towards the fire, it is nearly done ; dredge with flour baste with butter, dish it, garnish with sausages, and pour the gravy over it.

Boiled Turkey.

Having cleaned the turkey nicely, draw and truss it, with the legs drawn in under the skin, fasten them with tape round the joints, and tie it round the rump, to prevent the legs from starting. Have a stuffing prepared with a few chopped oysters (see *Stuffing for Turkey*), and put it in where the crop was taken out ; sew it up, put the turkey, tied in a cloth, into a pot which will just hold it, with the breast down ; cover with boiling water, add a tea-cupful of milk, skim as it comes to boil, remove to the side of the fire, and let it boil slowly ; if the turkey is young, one hour will boil it, but if an old one, it will require two. When you dish it, take off the tape, and serve with either oyster, celery, or plain white sauce, along with one of the usual accompaniments, such as fried rolls of bacon, boiled tongue, or sausages.

Galantine of Turkey.

Have a good large turkey, bone it, take a pickled tongue, and boil it for an hour, skin, and trim off all the fat, turn up the point of the tongue, place it inside of the turkey, putting the root-end in the breast. Have a veal stuffing prepared, stuff it neatly and sew it up ; run a skewer through the turkey and tongue, to keep the bird in a proper shape ; tie it into a cloth, put it in boiling water, with a little milk in it, and let it boil slowly

but constantly for an hour. Dish it, and serve with white sauce and boiled cauliflower. If this galantine is intended for an evening party, let it get quite cold, then coat equally all over with white glaze, and ornament with aspic jelly of various colours, such as rose, green, and amber. Instead of boiling, it may be roasted, and served hot with its own gravy, or allowed to get cold, then coated with meat glaze, and ornamented with butter icing and parsley.

Braised Turkey.

Clean and truss a fine fleshy young turkey as for boiling, and stuff according to taste. Put a few slices of Wiltshire bacon in the bottom of a stew-pan large enough to hold the bird, let them simmer for a few minutes, then put in the turkey, with the breast uppermost, place around it the giblets, three bay-leaves, two sprigs of thyme, three small onions, a bunch of parsley, a carrot sliced, a few pieces of celery, and a little whole white pepper. Pour in boiling stock sufficient to touch the turkey, cover with buttered white paper, put on the lid of the pan, which must be very close fitting, and let it simmer gently for at least three hours, basting it frequently with the gravy about it. When done, which should be about half an hour before the time of serving, take out the turkey, strain the gravy into a clean sauce-pan, and put it on to boil quickly till reduced to a half glaze. While the sauce is reducing, have the turkey in the oven browning a little, pour a little of the gravy from the sauce-pan at short intervals over it, to give it a glossy appearance. Serve with the sauce poured over it, and groups of mixed vegetables, alternately with small rolls of ham arranged neatly round it.

Stewed Fowl.

Have a nice young fowl cleaned and trussed as for boiling ; put on in a clean stew-pan two ounces of butter, let it come to the boil, then dredge in about one ounce and a half of flour ; put in the fowl and brown it nicely, first the breast, then the back, over a slow fire ; after which add one pint of stock, made from the giblets, or any other scraps, a little pepper and salt, two table-spoonfuls of ketchup, one of spiced vinegar, a small bunch of cleaned parsley, and one onion peeled and cut in two. Put the cover on the pan, and let it simmer slowly for three-quarters of an hour, then take out the fowl and put it into another clean pan that will just hold it, strain the gravy over it, keeping back the parsley and onion, add a little more stock or water, and half a pound of lean ham cut into neat square slices, and rolled like wafers ; let all simmer slowly for half an hour, or until the fowl is tender, turning it occasionally. Dish the fowl, place the rolls of ham round it, and pour the sauce over all. This is a very savoury as well as economical way of cooking a fowl.

Braised Fowl.

Draw and truss a fleshy young fowl as for boiling, and lard it with thin strips of fat bacon. Put a few slices of fat bacon in a stew-pan, let them melt, then put in the fowl, add two bay-leaves, one sprig of thyme, a small bunch of parsley, two small onions, one small carrot sliced, a few pepper-corns, and enough of boiling second stock to come up to the fowl. Cover closely, and let it simmer for two hours, basting it frequently with the gravy about it ; then take it out, strain and skim the fat

off the sauce, and put it on again to reduce a little. While the sauce is reducing, put the fowl in the oven to brown the strips of bacon with which it is larded, then take it out, and serve with the sauce poured over it, and quenelles or croquettes of veal round it.

Boiled Fowls with Tongue.

Singe and draw the fowls, wash and wipe them, put them on the fire with hot water, and one tea-cupful of milk ; skim when they come to the boil ; if young fowls, fifty minutes will do them ; if old, they will take two hours. Have a boiled tongue, skin and glaze it. Dish the fowls with the tongue in the middle ; have a white sauce ready, add a tea-spoonful of lemon pickle to it ; pour the sauce over the fowls, or you may serve it up in a separate dish, and garnish with parsley.

Roast Fowl.

Have a young tender fowl,—an old one will not roast to be good ; singe, draw, and cut through the skin only, all round below the first joint of the legs, draw the feet away to pull out the tendons, break the back-bone and dislocate the thigh joints ; put a little pepper and salt in the inside, press a skewer through the wing and under side of the thigh, through the body, into the thigh and wing of the other side ; take a piece of cord, put it firmly round the fowl, and fasten at the point of each skewer ; put a skewer through each of the legs to keep the skin of the fowl from giving way ; fix a piece of paper on the breast, put it before the fire to roast for an hour ; basting it well with dripping. Before dishing, shake a little flour on it, a spoonful of butter melted to froth it, and serve with a little boiling water and salt over it.

Galantine of Fowl.

Proceed in the same way as for galantine of turkey, omitting the tongue, and stuffing with force-meat only, then boil, braise, or roast according to taste, and, if to be served cold, ornament according to the directions given for turkey.

Boiled Chickens.

Have small white-skinned chickens, singe and draw them, but do not wash them much ; put a little pepper and salt in the inside, put the vent over the rump, and turn the wings ; if liked, you may put a little veal stuffing ; sew them up, then put them on the fire with boiling white stock, and let them boil fifteen minutes ; you should not have them ready long before they are wanted. Dish them upon boiled rice or mushrooms ; have a little white sauce, and pour over the chickens.

Roast Chickens.

Chickens are a very good substitute for game, when it cannot be had. Take three or four small chickens, singe and draw them ; cut off the points of the toes, scald the upper skin of the legs, put a little stuffing in the breast ; sew it up, skewer them as above for roasting, put them to a clear fire, and baste them well with butter while roasting ; they will require twenty minutes ; dish them, pour a little rich brown gravy over them, and serve up with bread sauce in a tureen. Turkey pullets are done in the same way.

Broiled Chicken.

Singe and pick the chicken, cut it up the back, take out the inside, and truss as for boiling. Flatten it with

your hand, put a little salt and pepper in the inside, and lay it on the gridiron on a clear fire, putting the inside of the chicken next the fire. Melt a little butter, take a few feathers, and keep basting it for twenty minutes; turn it on the other side, and baste it well for ten minutes. Serve it hot with melted butter and minced parsley.

To roast a Goose.

Singe and draw the goose, leaving the skin long enough to turn over the back. Take the upper skin off the feet, turn them round upon the back, and cut off the wings at the first joint. Have some sage, two onions minced, some bread crumbs, pepper, and salt; mix them all together, and put the stuffing into the goose. Put the vent over the rump, to keep the stuffing from dropping out; pass the skewer through the wings and body, fix a piece of paper over the breast, and roast one hour and a half before a clear fire. Ten minutes before serving take off the paper to let the goose brown, then dish it, with a little salt and water poured over it. Serve with apple sauce in a tureen. A duck is dressed in the same manner; only, one hour's roasting will serve.

To roast a Gosling.

Singe, pick, draw, and truss as above. Instead of onion and sage, have some parsley minced, a tea-cupful of bread crumbs, a bit of butter, pepper, and salt. Put the stuffing in the goose, and put the vent over the rump; put a skewer through the wings and body, roll it in a piece of paper, tie with cord, put it to a clear fire, and baste occasionally. It will require fifty minutes; take off the paper, let it brown a little, and serve with apple sauce.

Stewed Duck.

Pick, singe, and draw the duck, and put some salt and pepper inside, also one onion and a small bit of sage minced, and hang it before the fire to roast for half an hour. Brown a bit of butter with flour, put the duck into the stew-pan, add a little boiling water, season with pepper and salt, and stew till tender. Have two pints of green peas boiled in salt and water, strain, and put them in the stew-pan with the duck, and let them simmer till wanted. Dish the duck, and pour the sauce and peas round it. When peas are out of season, onions stewed the same way are a good substitute.

Galantine of Duck.

Pick, singe, and clean the duck, cut off the feet and wings by the first joint, then take off the head and neck, and with a sharp knife cut up the back close by the back-bone, take out all the bones, but do not break the skin. Have ready a stuffing of force-meat (see *Force-Meat*), stuff the legs and wings, and likewise the body, where the bones were taken out, taking care not to put in too much, as it is apt to burst. Sew up the back, then fasten the skin over the neck, and put a small skewer through the body, to keep it in a proper shape. You may either stew or roast it, and serve with stewed peas.

To roast Pigeons.

Singe, pick, and draw them ; keep the feet on, season with pepper and salt, put a little bit of butter and a small bit of veal stuffing in the insides. Sew them up, put a skewer through the wings and body, fasten the legs with cord round the rump, making the feet to stand

up. Rub them over with butter or dripping, put them to a clear fire, baste well, and in half an hour they will be ready. When you dish them cut off the cord ; serve with toast under and melted butter over them.

Broiled Pigeons.

Pick and singe as many pigeons as you require. Cut off the necks and feet, cut them up the backs, take out the insides, truss as for stewing, take out the breast bones, and flatten them. Season with pepper and salt in the inside, and rub them over with butter, put them on the gridiron, with the skin side up, for twenty minutes, then turn over, add pepper, salt, and butter, and in ten minutes more they will be done. Have ready stewed mushrooms, or plain butter sauce, with minced parsley, put the sauce upon the dish, and lay the pigeons over it.

Stewed Pigeons.

Truss six pigeons neatly, with their heads and feet cut off. Put a little pepper and salt inside. Brown three ounces of butter in a stew-pan, shake in flour, and, when it is a nice light brown, put in the pigeons with the breast down ; when they are browned, turn them upon the back, add boiling water or stock, and, when they boil, draw them to the side of the fire, cover them close, and stew slowly for one hour. Add pepper and salt, a table-spoonful of ketchup, and one of Chili vinegar. Have the yolks of three hard-boiled eggs, each cut in two, dish the pigeons round the dish, with the yolks and sauce in the centre.

Pigeons with Rice.

Pick, singe, and clean six pigeons, and cut them into quarters. Brown two ounces of butter with the same

of flour, and put the pigeons in the stew-pan to brown ; when they are browned on both sides, add a pint of stock, two onions minced small, a little pepper and salt, and stew till tender, then take them out, and add a spoonful of lemon pickle or vinegar. Boil half a pound of whole rice, place the pigeons upon the dish on which they are to be served, pour the sauce over them, and cover them neatly with the boiled rice, put a small bit of butter on the top, and some grated cheese, brush it over with a beat egg, and bake it in a slow oven to a fine light brown.

PIES.

Pigeon Pie.

Pick, singe, draw, and wash as many pigeons as you require. Cut off the points of the wings, necks, and feet, and truss them as for stewing ; put a little pepper and salt in the inside. Season the giblets and put them in the bottom of the pie-dish, with one slice of tender beef. Lay the pigeons neatly in the dish, with their breasts up, add black pepper and salt, and put in a pint of good stock. Boil three or four eggs very hard, take out the yolks, cut them in two, and put them in the dish amongst the pigeons, with a table-spoonful of ketchup, one of Chili vinegar, and a glass of port wine. Make a paste of half a pound of butter and a pound of flour ; egg the edge of the pie-dish, put a border of paste round it, lay the cover on it, and notch it round the edge. Cut a

small bit out of the centre of the pie, put in a rose cut out of the paste, and arrange round it four of the pigeons' feet. With a small knife, draw some leaves on the top of the pie, brush it over with egg, put it into a quick oven, and, when the paste is done, fold some paper and put over it. Open the oven door, and let it stew for one hour longer.

Pigeon Pie, No. 2.

For a party of ten or twelve, have four pairs of pigeons, singe, draw, and wash them, cut up the back, dividing each in two, then press the legs under the skin, the same as a fowl trussed for boiling, and sprinkle on them a little pepper and salt. Have three hard-boiled eggs, shell and mince fine ; put the giblets in the bottom of the pie-dish, then half the number of the pigeons, strew over them the half of the eggs, then put the other half of the pigeons, and on the top the remainder of the eggs, pour over the whole a pint of stock seasoned with ketchup and spiced vinegar, and cover with a pie paste (see *Pie Paste*) in the usual way. Bake in a hot oven for an hour, then draw it out, and cover with thick white paper to prevent the crust from browning too much while the pigeons are getting thoroughly stewed, in order to which the pie must have nearly another hour in the oven, or better still, on a hot-plate, in which case the paper is not required. Garnish with the pigeons' feet, previously boiled and skinned.

Beef-Steak Pie.

Cut the steaks off the rump, or any nice piece of beef, fat and lean together, and beat them a little with a rolling-pin. Mix some pepper and salt together, season the steaks with it, roll them up, and pack them neatly

into the dish. If liked, a sliced onion may be added, with a table-spoonful of ketchup (a quarter hundred of oysters is a great improvement), and a half-pint of good stock or gravy. Cover the pie with a good thick paste as above ; it will require one hour after the paste is done. Paste should be always put into a quick oven, and the door not opened for half an hour at least.

Veal Pie.

Cut into steaks a breast or loin of veal, season well with white pepper and salt. Put some pieces in the bottom of the pie-dish ; have some lean slices of pork-ham, cut off the skin, put the slices of pork in the dish ; have two eggs hard boiled, mince them small, shake one-half of them above the meat, then add the other pieces of the veal and ham, and the other half of the eggs upon the top. Put in half a pint of stock, and a table-spoonful of lemon pickle. Put a border of pie paste (see *Paste for covering Pies*) on the edge of the dish, cover with the same, and put it in a quick oven. It will require an hour after the paste is done.

Mutton Pie.

Cut into chops the shoulder or loin of mutton, and cut off the fat and skin, season highly with pepper and salt, and, if liked, add a minced onion. Make a little stock of the trimmings of the mutton, add to the pie, with a table-spoonful of ketchup, one of hot-vinegar, cover with a good paste, and bake as above.

Chicken Pie.

Pick, singe, and clean the chickens (if very small they may be kept whole), and truss them as for boiling ; if

large, cut them into joints, and season with pepper, salt, and grated nutmeg. Make a stock of the giblets, boil three eggs hard, mince them, then lay the back and thin parts of the chicken in the bottom of the dish, add some of the minced eggs, and some slices of ham or force-meat balls, put the best parts of the chickens on the top, the remainder of the eggs, with plenty of pepper and salt and table-spoonful of lemon pickle, add the stock which you made from the giblets, and cover with a pie paste (see *Paste for covering Pies*); it will be done in three-quarters of an hour after the paste is ready.

Rabbit Pie.

Wash the rabbits, put them in boiling water, and let them boil for two minutes, then take them out, and, when cold, cut them into joints. Brown a piece of butter in a stew-pan, brown the pieces of rabbits on both sides, and lay them in the pie-dish, with plenty of pepper and salt. Mince two onions small, and brown them in the stew-pan where you browned the rabbits, put a little boiling water in it, and, when it boils a minute, pour it over the pie, a table-spoonful of hot vinegar, and one of ketchup. Cover the pie with a thick paste, and bake for two hours in the oven. When the paste is done, put some folds of paper over it, to keep it from burning.

Rabbit Pie, No. 2.

Skin and cut into small joints a pair of good rabbits, lay them in salt and water for a short time, wash well, and drain. Put them on a clean board, keeping back the eyes, fat, and flank pieces; sprinkle equally over them a little black pepper, salt, and two small onions finely minced; place the heads and lean pieces

in the bottom of the pie-dish, then fill up with the remaining joints, sprinkle a little flour on the top, and pour in about a pint of stock, made from roast beef bones or other scraps, seasoned with two table-spoonfuls of ketchup. Take one pound of flour, and half a pound of butter, and make it into a paste (see *Pie Pastry*), cover the dish with it, and glaze on the top with beaten egg. Bake in the oven for about two hours.

Hare Pie.

Cut the hare in joints, divide the back into six pieces, and take out the largest bones. Take the thin pieces and ribs of the hare, put them on the fire with a little boiling water, salt, and some Jamaica pepper, boil it until you have extracted all the strength from the bones, and, when reduced to a pint, strain it. Wash the pieces of hare well in cold water, and dry and season highly with pepper and a little salt. Lay two slices of ham or pickled pork in the bottom of the dish, with the pieces of hare neatly packed, pour in the stock you strained, add a glass of port wine, cover it with a thick paste, and bake two hours in the oven.

Grouse Pie.

Pick and clean as many grouse as you require, and truss them as chickens are done for boiling. Take the giblets, heads, and necks, put them in a small stew-pan, cover them with boiling water, add salt and Jamaica pepper, or any trimmings of meat of any kind, boil it for an hour and strain. Mix some pepper and salt, roll a small bit of butter in it and put a small bit in each bird. Lay them neatly in the dish, with the yolks of three hard-boiled eggs cut in two, put in the stock you

strained, add a glass of port wine, cover with a puff paste, and bake an hour and a half in a quick oven.

Partridge Pie.

Clean and truss as for boiling as many partridges as you require. Take the giblets and trimmings, put them on with water for stock, and season with pepper, salt, and a little pounded mace. Lay two slices of pork-ham in the bottom of the dish, put in the partridges, pour in the stock you have made, with two table-spoonfuls of lemon pickle, one glass of sherry wine, cover with puff paste, and bake an hour and a half in a quick oven.

Venison Pie.

Cut the shoulder or breast into small steaks. Have a seasoning made of the following : some sweet herbs, the grating of a lemon, grated nutmeg, pepper, and salt, and mix them all together. Rub the steaks over with the seasoning, brown them nicely on both sides with butter, and pack them neatly in the pie-dish. Have a rich gravy made, fill the pie-dish to the top with it, add a glass of port wine, and a table-spoonful of hot vinegar. Put a thick border of paste round the edge of the dish, to keep the gravy from boiling over, cover it with a thick paste, and bake two hours in a quick oven.

Sheep's-Head Pie.

Have a couple of white-faced sheep's heads, the younger they are the better ; scald and clean them well, split them up, and lay them in salt and water for a night. Put them in a stew-pan, with as much cold water as will cover them, one turnip, one parsnip, a few onions, and a little salt, boil till quite tender, then take out the

heads and feet, and add some parsley and sweet herbs. Boil down the stock until you have reduced it to two pints, and strain it through a sieve. When you are to make the pie, take out all the bones from the heads and feet, trim and cut the meat in pieces about three inches square, season well with pepper and salt, and two sliced onions ; skim the stock you strained, and fill up the baking-dish, add a table-spoonful of ketchup, and two of vinegar, cover it with nice thick paste, and bake in a quick oven for one hour.

Shepherd's Pie.

Take cold dressed meat of any kind, roast or boiled, slice it, break the bones, and put them on with a little boiling water, and salt, boil until you have extracted all the strength from them, and reduced it to very little, then strain it. Season the sliced meat with pepper and salt, lay it in a baking dish, pour in the sauce you strained, and add a little mushroom ketchup. Have some potatoes boiled and nicely mashed, cover the dish with the potatoes, smooth it on the top with a knife, notch it round the edge, and mark it on the top the same as paste. Bake it in an oven, or before the fire, until the potatoes are a nice brown.

Small Mutton Pies.

Mince a quarter of a pound of beef suet very small, and dissolve in a stew-pan ; when it boils, pour in half a pint of sweet milk, let it come to the boil again, then pour through the hair sieve among one pound of flour and a little salt, and work into a smooth dough. Divide in six, and work them up in a round shape with your thumb to the height of three inches, which must be the

size of your shape. Form the pie inside by pressing in a baking roller a little smaller than the shape ; fill them with lean mutton, cut in small pieces, well seasoned with pepper and salt, and pour in a little gravy. Cut out thin covers with the shape in which the pies were formed, and stick on with an egg, brush over with the same, and bake in a quick oven. During the process, keep the dough warm, in case it should harden and crack while the pies are being formed. Pork pies are made in the same way, only in seasoning add a little sage.

Small Mutton Pies another way.

Mince six ounces of mutton suet, melt it in a stew-pan, add about one pint and a half of boiling water, strain through a wire sieve amongst two pounds of flour and a little salt, then knead into a very stiff dough, and divide into eight or nine pieces. Make each of the pieces of dough round and smooth, and with a rolling-pin roll the edge thin, leaving the centre as thick as possible, press the centre down with the right hand, keeping up the edge with the left in order to form the shell. When the shells are finished, let them stand till firm, then half-fill them with lean mutton cut in small pieces, and seasoned with pepper and salt, moisten with cold water or a little stock, roll a piece of the dough out thin, and form it into covers to suit the shells, wet the under side with water, put them on the top, press firmly round the edge with the finger and thumb, make a hole on the top to let out the steam, glaze with cold water, and bake in a very hot oven for half an hour. Beef pies are made in the same way, by substituting beef for mutton.

Périgord Pie.

Clean and bone four grouse or six partridges, divide each bird into four, and sprinkle with aromatic spices, pepper, and salt. Put on the bones and giblets, in a stew-pan with white stock, let them simmer for two hours, then strain into a basin, and, if necessary, season with a little pepper and ketchup. Line the pie-dish with very thin slices of Wiltshire bacon, inside of which put another lining of nicely seasoned veal and ham, force-meat,¹ with as many sliced truffles and mushrooms (chiefly truffles) as possible stuck into it; now put in the half of the game in a layer, filling up the spaces with force-meat, truffles, and mushrooms, then the other half of the game cover all over with force-meat, and then with thin slices of bacon. Make a sufficient quantity of flour and water paste, with which cover the pie, making one or two holes in it for the escape of the steam, and bake in a moderate oven for three hours. When ready, take it out of the oven, remove the paste, and pour the previously prepared stock, which should be boiling, over it, let it stand till cold and set, then cover with clarified butter, and put aside for use. When wanted remove the cake of butter, cover with aspic jelly, arranged in stripes of rose and amber, with a wreath of parsley round the border of the dish. The dish itself, being perfectly plain, may be ornamented with bands of gold or silver paper, or a wreath of evergreens, or anything the occasion or taste may suggest. Fireproof stoneware dishes, rather deep and quite plain, are used for this pie, and may be had at any good china shop. Game of any sort

¹ Force-meat of game is better, but, being very expensive to purchase, the veal is named as a substitute.

may be used instead of what has been named in the recipe, or, when it is quite out of season, pigeons or poultry may be substituted, but the truffles cannot be omitted, as it is owing to the quantity used in the making of this dish, that it is called Périgord pie.

GAME.

To roast a Pheasant.

Pick and singe it very clean, cut a slit in the back part of the neck, and take out the crop, leave the head and feet on, draw and wipe it; but do not wash it. Turn the head under the wing, put a skewer through the wings and under part of the thigh, through the body, to the thigh and wings of the other side, twist the feet closely to the body, and fasten them with a skewer. Put it to a clear fire, baste well with butter, and roast for an hour. Dish it and pour rich gravy over it, and serve with bread sauce in a tureen. Partridges are dressed in the same way, and toasted bread put under and melted butter poured over them. Half an hour at the fire will serve them.

To roast Grouse.

Pick and draw them, but do not wash them if they will do without. Put some pepper and salt, and a small bit of butter in the inside. Turn the head under the wing, put a skewer through the wing and under part of the thigh, through the body, to the thigh and wing of

the other side ; twist the feet closely to the body, fasten them with a skewer, put them to a clear fire, baste well with butter, and roast for nearly an hour. Shortly before dishing, shake some flour and a little salt over them, have some toast ready, about half a slice for each bird, dish them, and pour melted butter over them.

Blackcock are dressed in the same way, but served with bread sauce in a sauce-tureen.

To dress a Woodcock.

Pick and singe it clean ; take the bone out of the neck, leaving the skin and head attached to the body, twist the skin of the neck round the wing, and put the bill through the wing and body instead of a skewer. A woodcock or snipe requires no drawing, as there is nothing in the inside. Put it to a clear fire, baste well with butter, and put a piece of toasted bread under each bird, to catch the trail while they are roasting. A woodcock will require half an hour to roast, a snipe twenty minutes. When wanted, put the toasted bread on the dish, and pour melted butter over it and the bird, on the toast.

To roast and stuff a Hare.

Skin the hare and clean it, lay it in salt and water for an hour, wash, and dry it well. Have a stuffing made of the following : parboil the liver and grate it, add a tea-cupful of bread crumbs, three ounces of fat bacon, minced ; season with nutmeg, lemon-thyme, pepper, and salt, and bind it with an egg ; put it into the hare, sew it up, and truss it properly. Cut the under sinews of the hind legs, and bring them up to meet the fore legs, then run a skewer through one

of the hind legs, the body, and leg on the other side. Do the same with the fore legs. The head must be skewered back, running a skewer through the back of the head, and fastening it to the shoulders. Fasten a piece of cord round the body to keep it in its proper shape. Put into the dripping-pan before the fire some salt and water ; put the hare to roast, and baste it with the salt and water until all the blood is out of it. Clean out the dripping-pan, put half a pound of butter in it and a quart of milk, and keep basting the hare constantly till it is done. It will require nearly one hour at the fire, then froth it with butter, dish, and pour rich gravy over it. Serve with red-currant jelly in a sauce-tureen.

Another way to roast a Hare plain.

Skin and stuff it with grated bread, minced suet, and parsley, some sweet herbs, one onion minced small, salt, pepper, and one egg, and mix all together. Stuff and skewer the hare as above, put it down at a clear fire, and baste it well with butter. It will take one hour to roast. Dish it, and pour melted butter over it, and serve with red-currant jelly in a sauce-tureen.

Stewed Hare.

Bone a hare, take all the bones and a bit of beef, and put them in a stew-pan, cover them with boiling water, add a little salt, some sweet herbs, black pepper, and two onions. Stuff the hare with force-meat (see *Force-Meat*), sew it up, and, with small skewers, make the hare the same shape as for roasting. Put it in the stew-pan, and let it stew with the bones and seasoning for two hours. When wanted, take out the hare and put it before the fire to keep it hot, strain the soup in which

you have stewed the hare, thicken it with browned butter and flour, add a glass of port wine, make it hot, dish the hare and pour the sauce over it.

A Jugged Hare.

Skin and cut up a hare, take out the inside, preserve the blood, cut off the legs by the joints, the head, and neck, cut up the back on each side of the bone, and take off all the flesh, lay it aside with the head and joints; wash the bones of the hare with cold water; put the water with the blood in a stew-pan on the fire and stir it till it boils, then put in the bones, a few sprigs of parsley, some sweet herbs, one small carrot, one turnip, and one parsnip, cover it up, boil slowly for two hours, then strain, and rub the blood through the sieve with a wooden spoon. Brown a piece of butter with flour in a stew-pan; cut the hare in small pieces and brown it in the stew-pan, add half a dozen minced onions, brown them a little, pour in the stock which you strained, stir it about a little, let it stew for two hours, taking care it does not burn; add pepper and salt to taste, and a little ketchup. Dish it hot, putting the pieces of hare round the dish, with the sauce, which should be very thick, in the centre.

Minced Hare.

Skin and clean it, cut the flesh off the bones and preserve the blood of the hare. Break the bones, put them in a stew-pan, with as much water as will cover them, along with the blood, two or three onions, a bit of parsley, and some whole black pepper. Let it boil slowly for two hours, then strain it, mince the flesh of the hare small, with four ounces of suet; pick out all

the skin and parts you cannot mince, brown a piece of butter in a stew-pan with flour, put in the minced hare, stir with a wooden spoon till it is hot, then pour in the soup which you strained amongst it, and stir constantly till it boils. Put the cover on, stew it slowly for an hour, and season with pepper and salt. If you find it is not thick enough, take off the cover and let it boil for a little, to reduce it ; add a glass of port wine, and dish it hot. If liked, serve with poached eggs on the top (see *Poached Eggs*).

To roast Rabbits.

Truss them for roasting, the same way as a hare, but cut off the ears ; stuff them with the following : mince the liver with a bit of ham or suet, some parsley, and lemon-thyme, a tea-cupful of bread crumbs, pepper, and salt ; mix all together with one egg ; put the stuffing in the rabbits ; sew them up, and after you have skewered them, fasten them with a piece of cord to keep them in shape ; rub them over with butter or fresh dripping, and put them to roast at a clear fire, basting them well while they are roasting ; two will take one hour to roast ; if one, three-quarters of an hour will do it. Dish them, and pour over them melted butter, with lemon pickle in it.

Stewed Rabbit.

Skin and cut off the head, then the four legs, divide the body into five pieces, and steep them for a few minutes in cold water, with a little salt in it, after which drain them. Brown two ounces of butter in a stew-pan with the same of flour, and two onions finely minced, then put in the pieces of rabbit and brown them nicely on both sides, add about a pint of second stock, a little

black pepper, and a table-spoonful of ketchup, and let them simmer slowly with the cover on till tender. Should the gravy get too thick before the rabbit is tender add a little more stock, dish neatly in a circle, with the sauce in the centre.

Rabbits smothered in Onions.

Take one or two rabbits as you require, wash them well, cut off the feet and ears, truss them, cut the joints, and bring the hind legs forward, and press the fore legs back; turn the head round upon the shoulder, and fasten a piece of cord round the body; put them in a stew-pan, with as much boiling water as will cover them, add one pound of onions cut in four; put the cover on, and let them stew till the rabbits are tender. Mix a table-spoonful of flour with a tea-cupful of cream, take out the rabbits, and put in the cream, and stir it with a wooden spoon till it boils; add pepper and salt to taste. Dish the rabbits, and cover them with the sauce mixed with the onions.

Curried Rabbit

Skin, divide, wash, and drain a rabbit same as for stewing; put it on in a small stew-pan, just large enough to hold it, cover with white stock, put on the lid, and let it simmer slowly for an hour, or till tender. Make a curry (as in recipe for *Savoury Dish of Curry*), using the stock in which the rabbit has been cooked to mix it with, when finished put in the pieces of rabbit, and let it simmer by the side of the fire for a few minutes. Before dishing add two table-spoonfuls of cream, and a little salt if necessary. Serve on an entrée dish, with a wall of boiled rice round it, garnished with parsley and beetroot.

ENTRÉES AND MADE DISHES.

Force-Meat.

Mince very fine the following ingredients : four ounces of beef suet, the same quantity of cooked veal or beef, a tea-cupful of bread crumbs, one grated nutmeg, pepper and salt, a little minced parsley, a sprig of marjoram minced or rubbed to a powder, mix all together, and moisten with the beaten yolk of eggs ; form into balls, and fry them in fresh dripping a light brown, or use it for stuffing.

Force-Meat for Fowls, Veal, and Turkeys.

Mince fine half a pound of veal, previously parboiled, and four ounces of ham, add one tea-cupful of grated bread, and moisten all together with an egg and three table-spoonfuls of white stock. Season with a little grated nutmeg, lemon, and white pepper.

Chestnut Stuffing.

Prepare forty chestnuts as for chestnut sauce, and mix with veal stuffing as described in the foregoing recipe, omitting the bread, or with finely minced fresh pork, highly seasoned. This stuffing is very much liked with turkey.

Force-Meat for Fish.

Take the meat of a large haddock, pick out all the small bones, mince it finely with four ounces of beef suet, a breakfast-cupful of grated bread ; chop a dozen tinned oysters, with some parsley, a small onion, and

season with cayenne pepper and salt ; mix all together, bind it with a beaten egg and a little of the oyster liquor, form into balls, and fry them a nice light brown, or use it for stuffing.

Plain Stuffing.

Mix four ounces of minced beef suet with a breakfast-cupful of bread crumbs, minced parsley, a little stock, salt, and pepper, and bind it with one egg. This stuffing is used for veal and fowls, and sometimes for fish.

Stuffing for Turkey.

Mince one pound of veal, previously parboiled, together with four ounces of lean ham ; add one breakfast-cupful of grated bread, scald and beard one dozen oysters, then mince them, and add to the stuffing, with a little of the liquor ; season with a little white pepper and salt ; a little pounded mace may be added, if liked, and moisten all together with an egg.

Brain Cakes.

Mince two ounces of suet, a little parsley, and sweet marjoram, and some grated bread ; have the brains parboiled and mix them all together. Season with white pepper, salt, and grated nutmeg, and bind it with an egg ; make them into small round cakes, about half an inch thick, and brown them in the frying-pan with fresh dripping. Put them before the fire on a sieve to drain before dishing.

Rissoles.

Mince very fine some cold fowl, chicken, or veal, and a little lean ham ; season with the grating of half a lemon, pepper, and a little salt, and moisten with

white stock. Make a paste of the following: four ounces of flour, two ounces of lard or butter, and a little salt, moisten with an egg, and a little water to make it a proper stiffness; roll it out twice, cut it with a round tin cutter four inches wide, brush them round the edge with beaten egg; put a little of the mince in the centre of each, turn them over, and bring the edges together; press it down to make it stick, then brush them with egg, and strew over them either some vermicelli boiled and dried, or grated bread. Fry in boiling fat to a nice light brown, lay them on a sieve before the fire to drain; keep them hot, and, when wanted, dish on a napkin, and garnish with parsley.

Veal Ringlets.

Mince finely any scraps of cooked veal, rabbit, or fowl, along with a little boiled ham; season with white pepper, salt, and a little nutmeg, add a table-spoonful of bread crumbs, one egg, and two table-spoonfuls of white stock, and mix well together. Take four small tin shapes, or tea-cups, butter them well inside, take a few pickled French beans, cut them in small stripes, cut some slices of lean ham or tongue the same size, and all one length; place round the tin or cup one stripe of beans, and one of ham or tongue, alternately, at a small distance from each other; fill them with the mince, cover them with a piece of clean paper, and set them in a stew-pan with boiling water, two inches deep; let it boil slowly, taking care that the water does not boil into the cups, and steam for half an hour with the lid on. Have the dish you are to serve them up on very hot, turn them upside down, and let them stand a little; have a tea-cupful of milk, a table-spoonful of flour, a

little pounded mace, and salt ; stir it until it boils, draw off the shape, and pour the sauce round the ringlets.

Casserole of Rice.

Wash half a pound of whole rice, melt one quarter of a pound of beef suet, taking care it does not brown, put the rice in the stew-pan amongst the fat ; add as much water or white stock as will cover it, and a little salt. Let it stew till it gets soft, stirring occasionally, to prevent it from sticking or burning. If you find it too thick, add a little more water ; beat it well till it gets thick and smooth ; let it stand till cold ; butter a plain mould, and line it with the rice about an inch in thickness. When it is firm, fill it with mince of any kind, curried rabbit, oysters, or macaroni. One hour before dinner put it into a stew-pan or steam-pan ; cover it close, and let it remain till wanted. Turn the mould upon the dish, let it stand for five minutes, then draw it off, when the casserole will drop out. It may be served as it is, or the top may be cut off, leaving the rice border ; or, if wanted brown, beat up an egg with a little fat, brush over with it, and put it in a quick oven to brown.

Croquettes of Rice and Force-Meat.

Put on in a stew-pan two ounces of the best whole rice, and one ounce of beef suet, in two pints of water ; let it boil, stirring occasionally, till it becomes very thick, then add about one breakfast-cupful of force-meat, break an egg into it, and let it stand till cold. Divide into eight pieces, form each like a jargonelle pear, dip in egg and bread crumbs, and fry in boiling fat, stick a clove into the thick end of each, and a small point of a quill into the other, so as to complete the appearance of the

jargonelle. Dish upon a table-napkin, with the points meeting in the centre, and garnish with parsley.

Croquettes of Veal.

Take the remains of cold dressed veal, remove the skin and gristle, and mince it finely with cold ham or tongue, a little grated bread, and a few mushrooms, season with grated nutmeg, pepper, salt, and a few grains of cayenne. Put it on in a sauce-pan with a little strong stock made from the veal bones and trimmings, and let it simmer for ten minutes, then put it out on a flat dish to cool. When quite cold form into balls or corks of an equal size, roll them in beaten egg, then in fine bread crumbs, and fry in boiling fat. Put them in the oven a minute to drain, serve on a napkin, and garnish with parsley.

Croquettes of Sweet-Breads.

Cut equal quantities of parboiled sweet-breads and cooked mushrooms into quarter-inch dice. Mix together in stiff white sauce, make it quite hot, but do not let it boil, then put it out on a dish till cold. Prepare some fine bread crumbs, divide the mixture into balls of an equal size, and dip them in beaten egg seasoned with white pepper and salt, then roll them in the bread crumbs, and fry in boiling fat. Serve on a napkin, and garnish with parsley. This is a good way to use up the trimmings of sweet-breads from the shaping of cutlets of sweet-breads, as well as the mushroom stalks left from mushroom toast.

Croquettes of Cold Beef or Mutton.

Take any scraps of cold roast meat, free it from skin and gristle, and cut it into quarter-inch dice, then mix

with it about a third of its quantity in tinned or cooked mushrooms, also cut in small dice. Brown one ounce of butter with the same of flour in a small stew-pan, add about half a pint of strong stiff stock, season with black pepper, one table-spoonful of ketchup, one dessert-spoonful of spiced vinegar, and salt if necessary ; after which let it boil gently for ten minutes, stirring constantly, then add the meat and mushrooms, and heat thoroughly, without boiling. When ready pour it on to a large flat dish, and let it stand till cold and quite set, then form into balls of an equal size, roll them first in flour, then in egg and bread crumbs, and fry in boiling fat to a nice golden brown. Put them in the oven to drain for a minute or two, serve as hot as possible on a neatly folded napkin, and garnish with sprigs of green parsley.

Croquettes of Potatoes.

Boil and peel six large potatoes, pass through a wire sieve into a basin, add one egg or the yolks of two, and season with black pepper and salt. Mix well, and let it stand till nearly cold, then form into twelve or fourteen balls, roll them in flour, then in beaten egg, and lastly in bread crumbs. Fry them in boiling fat to a nice golden brown, then put them in the oven for a minute to drain, and serve neatly dished on a napkin.

Stewed Ox Palates.

Get from four to six ox palates, wash them well with salt and water, put them on to boil slowly for an hour, then take them out and skin them, let the water remain, reduce it to half a pint, and strain it. When the palates are cold, trim them neatly, spread them over with forcemeat or plain stuffing, and roll or tie them with a bit of

tape. Brown a piece of butter with flour, brush the palates over with a beaten egg, put them in the stew-pan and brown them, pour in the stock which you strained, shake them till they boil, and let them simmer till wanted. Before dishing, add a tea-spoonful of ketchup, cut off the tape, place them neatly round the dish, and pour the sauce in the centre.

Hare Cutlets.

From the back of a parboiled hare take half a pound, and mince it fine with six ounces of fat bacon or ham, add to these one onion minced separately, six leaves of sage bruised, and one tea-cupful of grated bread, season with a pinch of cayenne and a little salt, moisten with an egg, knead a little and flatten, cut from it with a cutlet-cutter nine cutlets, fry them in boiling lard or dripping, and put on a dish to drain. Turn out into the centre of a corner-dish a breakfast-cupful of mashed potatoes or boiled whole rice, garnish the top with beet-root and parsley, place the cutlets around it on their ends, and between each put little sprigs of parsley. It will be easily understood that it is more economical to make those cutlets when making hare soup.

Darioles of Beef. (For a Single *Entrée*.)

Trim the skin and fat from three-quarters of beef, cut from the juicy side of the round, scrape it down on a board, extracting the sinews, pound in a mortar, pass through a wire sieve, then weigh and put on a dish. Put a third of the weight of the meat in butter into a mortar, pound a little in order to soften it, add two-thirds in flour panado, pound together, then add the beef and pound again, drop in two eggs, one at a time, mixing well between each, and season with black

pepper, salt, and ketchup. Butter ten dariole moulds, fill with the mixture, and cook in water just off the boil for about half an hour. When ready turn out in a circle, put stewed mushrooms in the centre, pour a little brown sauce over the darioles, and sprinkle a few chopped truffles on the top of each. To make the panado, brown two ounces of flour in the oven, put on in a small saucepan half a pint of brown stock with half an ounce of butter; let it boil, then add the flour, stirring quickly till it thickens and leaves the sides of the pan, after which put it out on a dish to cool before making use of it.

Blanquette of Lambs' Sweet-Breads.

Make a casserole or border of mashed potatoes about three inches deep, brush it with beaten egg, and brown in the oven. Soak and scald ten sweet-breads in the usual way, and cook them in a little white stock about fifteen minutes, put them out on a dish to cool, then cut them into scollops a quarter of an inch thick. Make a nicely-seasoned white sauce, put the scollops into it along with a few cooked mushrooms cut in small pieces. Toss them a little till quite hot, but do not let them boil; dish in the casserole with the sauce poured over them.

Lobster Quenelles.

Remove the meat from a freshly-boiled hen lobster, pound it well in a mortar, then add to it an equal proportion of butter, one tea-cupful of grated bread soaked in a little white stock, the yolks of three eggs, and the whites of two. Season with white pepper, salt, grated nutmeg, and a small pinch of cayenne. Mix all well

together, and pass through a fine wire sieve with a wooden spoon. Before filling the moulds, it is better to ascertain whether it is firm enough, by trying a dessert-spoonful in boiling water; and if too soft, the addition of another egg will be necessary. Fill the quenelle moulds nearly to the top, cover with white paper, and cook in water just off the boil for thirty minutes. Dish neatly with prepared prawns or shrimps, heated in a little stock, in the centre, and white fish sauce slightly flavoured with essence of anchovies poured round them; garnish the top of each quenelle with a pinch of finely chopped green parsley.

Creamed Lobster.

For a double *entrée*, put a good hen lobster on in boiling water with a little salt, let it boil for twenty minutes, then take it out and allow it to cool. When quite cold, take off the claws, break up the body, remove the spawn and soft meat, which pound together in a mortar; then add to it the fillets of three fresh whittings previously scraped down, also four table-spoonfuls of fish stock made from the bones and skins of the whittings. When thoroughly pounded and passed through a wire sieve, weigh, put it into a basin, and to a pound of the mixture allow one pint of cream switched a little, mix thoroughly, adding the cream by degrees, and season with white pepper, salt, and grated nutmeg. Have the firm meat of the lobster broken into twenty small pieces, brush with butter as many small tin shells or moulds, line each thickly with the cream, put one of the pieces in the centre, then fill up with the cream, covering well in the pieces of lobster, and cook, with a buttered paper over them, for half an hour in water just off the boil.

Lobster Cutlets.

Make a forcemeat same as recipe for Lobster Quenelles, page 134. Butter the number of cutlet pans required, then ornament with small pieces of the lobster reserved for the purpose, fill with the forcemeat, and cook in water just off the boil for twenty minutes. Dish in a circle on a border of mashed potatoes, fill the centre with prawns or other suitable garnish, and pour white fish sauce round the base

Quenelle Forcemeat.

This preparation is made of raw fish, meat, poultry or game, bread panada, butter, eggs, stock, and seasoning. For a double entrée eighteen ounces of the raw material is required, which must be weighed exactly after having been scraped down, pounded in a mortar with about one gill of stock, and passed through a wire sieve. Pound slightly in a mortar six ounces of butter, add twelve ounces of bread panada, pound and mix a little more, then add the pounded fish, meat, or fowl, as the case may be; pound thoroughly together, dropping in at intervals of a few minutes two eggs, and the yolks of other two, pounding well between each, and finish by seasoning with white pepper, salt, and grated nutmeg.

The stocks used for mixing with the pounded fish, meat, fowl, or game, and also to make the panada, should be made from the bones and rejected parts of the same, and reduced to make it strong.

Roman Pudding.

Put six ounces of Italian macaroni in a stew-pan, cover with cold water, let it come to the boil, then draw

to the side and simmer slowly for two hours, occasionally adding a little water, strain through a sieve, and cut the pipes into pieces about an inch long. Have six ounces of double Gloucester cheese grated, cut in stripes six ounces of cooked fowl or rabbit, and mix all together in a basin with two dessert-spoonfuls of made mustard, a pinch of cayenne, and a little salt, and moisten with a tea-cupful of cream. Butter a melon mould, sprinkle it over with vermicelli, then line with puff paste, pressing it gently, that it may take the form of the mould, fill with the mixture, cover with puff paste, and bake in a moderate oven for an hour and a half, then turn out into a corner-dish, and pour round it half a pint of hot brown soup.

Beef-Steak Pudding.

Take one pound of flour, and half a pound of beef suet, mince it very fine; put them in a basin with a little salt, and mix it with cold water, make it into dough, and roll it out about half an inch thick; butter a basin, and line it with the paste. Have some steaks cut off a rump of beef, beat them a little with a rolling-pin; season them with pepper and salt, mince two onions small, mix them with the pepper and salt; roll up the steaks and pack them neatly in the basin, add a little gravy and a table-spoonful of ketchup, egg the edge of the paste, and fold it over closely. Butter the middle of a pudding-cloth, shake some flour on it, tie it over the mouth of the basin, put it in a pan of boiling water, and boil it three hours. A quarter of an hour before you dish it, take it out of the water, take off the cloth, and turn it on the dish on which you are to send it to table. When wanted, draw off the basin, and the pudding will drop out.

A Savoury Dish of Curry.

Peel two onions and two apples, extracting the core from the latter, and mince very fine. A stalk of rhubarb may be used instead of apples. Melt one ounce and a half of butter in a frying-pan, put in the apples and onions, hold it over the fire, stirring carefully with a wooden spoon till they become a dark brown. Mix in a basin one table-spoonful of curry powder and one of flour, with a little milk or white stock, add to the mixture in the frying-pan, along with a small lump of sugar, mix together and let it simmer for five minutes. If too thick add a little more stock. Pour into a clean stew-pan, then put in the meat to be curried, such as veal, chicken, or mutton, previously parboiled, trimmed neatly of fat, skin, or gristle, and cut into small square pieces; let it simmer slowly till tender, stirring occasionally, taking care not to break the meat. Before dishing add a little salt, and three table-spoonfuls of cream. It may be served either on a flat dish, or in a corner-dish with a wall of boiled whole rice round it, garnished with parsley and pickled beetroot, or pieces of tomato.

A Dry Curry.

Take some sweet-breads, chicken, or veal, and fry them with a piece of butter; mince four onions and fry them; shake two table-spoonfuls of curry powder over them, and put all in a small stew-pan. Wash out the frying-pan with a tea-cupful of boiling water, pouring the contents into the stew-pan amongst the curry, add a little cayenne and salt, cover it closely, and let it stew till tender. Have the sauce reduced, add a table-spoonful of lemon pickle, and two of cream, stir, and let it boil for five minutes. Serve with boiled rice round the dish and the curry in the centre.

Dry Curry, No. 2.

Mince two onions and two apples very small, brown two ounces of butter in a small stew-pan, add the onions and apples, and brown them well, taking care that they do not burn; mix a large table-spoonful of curry powder and one of flour, put into a stew-pan, stir constantly, and add one tea-cupful of cream; have a quarter of a hundred of pandore oysters bearded, and add to the curry, mix well together, and salt to taste. An hour before dinner, butter a round jelly-mould, and press the curry into it. Have some rice boiled dry, and with it fill four buttered tea-cups, pressing it down so that it may keep the form when turned out. Serve all up in a corner-dish, the curry in the centre, and the rice round about, and garnish with parsley.

A Dish of Curry, with Cocoanut.

Have one pound and a half of lean mutton or veal, or any other meat, cut down into small pieces, put it on in a stew-pan with two ounces of butter, shake over it one dessert-plateful of finely minced onions, cover and let it simmer slowly for an hour, then add the half of a cocoanut grated, with the milk, two table-spoonfuls of dry curry powder, one apple minced; let it simmer gently for one hour longer, and add salt to taste.

To boil whole Rice.

Have a clean pan half filled with boiling water and one dessert-spoonful of salt. Put in the quantity of rice required, boil for fifteen minutes, stirring occasionally with a clean wooden spoon, then strain through the colander, and run cold water on it; let it drip for a

few minutes, then put the colander into an empty stew-pan, and put it on the hot-plate or near the fire, turning it lightly till perfectly free and dry.

To dress Cold Roast Beef.

Cut and trim into neat slices, about a quarter of an inch thick, one pound of cold roast beef, and make a sauce as follows: put on in a stew-pan one ounce of butter, with four table-spoonfuls of vinegar and a very small onion finely minced, stir with a wooden spoon till the vinegar is absorbed, then mix in one ounce of flour, go on stirring till it browns a little, then add one pint of stock, and black pepper to taste. Let it boil slowly for fifteen minutes, then add three chopped pickled gherkins and one table-spoonful of finely minced parsley, let it again come to the boil, and skim. Put in the slices of beef and heat thoroughly, but do not allow it to boil.

Miroton of Beef.

Cut one pound of cold beef into slices about a quarter of an inch thick, removing the outside skin and fat, set them neatly in circular order in a gratin dish, and sprinkle on them a very little salt and black pepper. Peel and slice half a pound of onions, blanch them in boiling water for five minutes, then drain, and run cold water on them. Brown one ounce of butter in a small stew-pan, add the onions and brown them; then dredge in about half an ounce of flour, add a little salt and black pepper, and cook for five minutes. Remove the pan to the side of the fire, add half a pint of stock made from the bones and trimmings of the cold meat, let it simmer slowly for fifteen minutes, then add half a tea-spoonful of made mustard, and pour it over the slices of

beef in the gratin dish, sprinkle with bread crumbs, bake in a slow oven for twenty minutes, and serve hot on the dish in which it has been cooked.

Banffshire Potatoes.

Beat one ounce of butter to a cream, add the yolk of an egg, or the half of a whole one, beat a little longer, then mix in three ounces of bread crumbs, a few powdered sweet herbs, a little minced parsley, three-quarters of a gill of milk, and a little pepper and salt. Have seven good-sized potatoes well washed and brushed, flatten them at one end by cutting off a slice to make them stand when dishing, also a slice from the other end to form lids, scoop out the hearts, fill the spaces thus made with the mixture, put on the lids, bake in a quick oven for an hour, and serve hot on a napkin.

German Potatoes.

Take seven or eight pretty large potatoes all the same size, pare neatly, and cut a thin slice off the stalk end in order to make them flat, cut another about half an inch thick, and with a vegetable-cutter scoop out the inside of the potatoes, taking care to keep the outside whole ; fill up the holes thus made with minced beef highly seasoned with pepper and salt ; then wet the half-inch slices with an egg, dust with flour, and stick on the parts of the potatoes from which they were cut off ; put them into a stew-pan that will just hold them about half-filled with boiling dripping, and boil them for half an hour. Serve on a table-napkin, and garnish with parsley.

Stuffed Vegetable Marrow.

Have an ordinary-sized vegetable marrow, skin and cut a small piece out of the side of it, with a tea-spoon take out the seeds gently, fill the space with force-meat made of veal or fowl (see *Force-Meat*), and fit in the piece again which you cut out. It may either be stewed in a rich sauce, or baked from an hour to an hour and a half. Serve with white sauce, with plenty of lemon pickle in it.

Potato Fritters.

Have grated one tea-cupful of boiled salt tongue, one breakfast-cupful of mashed potatoes, and one table-spoonful of finely pounded bread crumbs, add a little white pepper, grated nutmeg, and salt to taste, drop in an egg, pound all together in a mortar, then roll out half an inch thick, and cut with a cutter about two inches in diameter into round cakes. Mix together a little grated tongue, minced parsley, bread crumbs, a little white pepper and salt, brush the fritters over with a beaten egg, then dip them into the mixture, and fry them in boiling fat to a light brown. Cut a round slice of bread an inch thick and five in diameter, cut a hole in the centre two inches in diameter, and fry also to light brown. Have an egg boiled hard, mince the yolk and white separately, colour the half of the white with cochineal, then mix together. When the fritters are to be served, put the bread in the centre of the entrée dish, fill the hole with the minced egg, arrange the fritters tastefully around it, and garnish with a little parsley.

Potted Head.

Clean the half of a bullock's head, with one foot, and put them in salt and water for some time, then wash

them out of it, cut in pieces, put them in a large stew-pan amongst cold water and a little salt, skim clean as it comes to the boil, let it boil for about six hours, and strain through a sieve. When the stock is quite cold skim off all the fat, return it to the pan, cut the meat of the head and foot into small pieces, and add it to the stock, taking great care that no small pieces of bone get in along with it. Season with pepper and salt, let it boil ten or fifteen minutes, and dish in small basins or moulds.

Oatmeal Puddings.

Allow one pound of finely minced beef suet to two pounds of dried oatmeal, four onions minced very small, and pepper and salt to taste. Have the skins thoroughly cleaned, and soaked in salt and water, stuff and tie them, put them in boiling water, pierce them on both sides with a skewer to prevent their breaking, and let them boil for about one hour with the cover off the pan.

Currant Puddings.

Mix together with one pound and a half of finely minced beef suet, two pounds and a half of grated bread, half a pound of flour, one pound and a half of cleaned currants, three-quarters of a pound of soft sugar, season with a little ground white pepper and fine salt, and one grated nutmeg; with this mixture fill the skins, and boil the same as oatmeal puddings.

Scollops of Hare.

Remove the fillets from the back of a hare, cut them across into slices about half an inch thick, and flatten them slightly with the handle of a knife dipped in water, then brush them with egg, coat with bread crumbs and

fry in boiling fat. Brown one ounce of butter in a sauce-pan with a little flour, add one gill of brown stock or hare soup, which is generally making at the same time, of the hare from which the fillets were taken, one dessert-spoonful of red-currant jelly, one table-spoonful of spiced vinegar, a few cloves, and a small onion. Stir and let it boil slowly for five minutes, then pass through a fine gravy strainer into a clean sauce-pan, put in the scollops, add a glass of port wine, and a few chopped mushrooms, and let them simmer slowly for a minute or two. Dish the scollops piled up in the centre, pour the sauce over them, and for a border put croquettes of potatoes, with small sprigs of parsley between each. The croquettes for this dish should be oval and flat, not round, as they generally are.

Zephyr of Hare.

When making hare soup keep back six ounces of the finest of the flesh, and from it carefully extract all the sinews, then pound it well in a mortar with two table-spoonfuls of stock, pass it through a fine wire sieve with a wooden spoon into a basin. Mix with it one egg, a little grated nutmeg, pepper, and salt to taste. Switch up till very stiff and light half a gill of cream, and mix carefully and lightly. Ornament the moulds with truffles or hard-boiled white of egg, cut in small dice, then three-quarters fill them with the mixture, put them in a pan with a little boiling water in the bottom, cover with white paper, and cook till firm in water just off the boil. Turn out and arrange neatly round a centre of fried chips of potatoes. Make a little brown sauce same as for scollops of hare, and pour round the zephyrs.

Macaroni Timbale.

Have six ounces of macaroni boiled in water till it is soft ; then take it out and cut into pieces about an inch long. Have a round mould or small bowl well buttered ; line it closely with the macaroni pipes, placing them endwise ; fill up the centre with forcemeat made of cold veal or chicken, minced ham, and grated bread, seasoned with white pepper and salt ; cover the mould, and put it on to steam for one hour, then turn out ; pour white sauce round it, and garnish with a wreath of pickled beetroot.

Cucumber Pâtés.

Peel and cut a fresh cucumber into slices about an inch and a half in thickness, making them all an equal size. Scoop out a little from the centre of each, leaving a sole at the bottom to hold the meat. Put them on in white stock with one tea-spoonful of vinegar, and the same of sugar in it, and let them simmer slowly till tender, but not broken. Fill them with hot mince, such as chicken or veal, and serve with white sauce made of the stock in which they were boiled.

Veal Cutlets, with Ham and Mushrooms.

Cut from the fillet, or any nice piece of veal, with a two-inch cutter, ten round or oval cutlets about half an inch thick, and the same number, with the same cutter, from sliced ham, making them a little thinner than the veal. Brush the veal cutlets with beaten egg, coat them with fine bread crumbs, and cook them in boiling fat. Fry the pieces of ham, or cook them in the oven. Put

on a tin of mushrooms in a small sauce-pan, with a small piece of butter, a little of the mushroom liquor, the juice of half a lemon, a little white pepper, and salt, and let them simmer till tender. Brown one ounce of butter with a little flour, then add one gill of stock, a little ketchup, spiced vinegar, and white pepper, and let it boil five minutes. Dish the cutlets in a circle, veal and ham alternately, with the mushrooms in the centre and the sauce poured in under the cutlets.

Cutlets of Ox Cheek.

Steep an ox cheek two hours in cold water, put it in boiling water for fifteen minutes, then take it out and bone it. Break the bones, put them on in cold water, with some slices of carrot and onion, a bunch of parsley, a few pepper-corns, and a little salt; let them boil down to a strong stock, and strain. Put a few bones in the bottom of a stew-pan, lay the ox cheek on them, cover with the stock, cover the pan closely, and let it simmer gently till tender, then take it out and press between two flat dishes, with a weight on the top, all night. If for a single entrée, cut ten slices from the cheek two inches long, one and a half broad, and three-eighths in thickness. Coat them with same sauce as for cutlets of sweet-breads, lay them on bread crumbs till cold and firm, brush with the whites of eggs left from making the sauce, beaten slightly, cover with bread crumbs mixed with a little grated cheese, and fry in boiling fat. Have carrot and turnip cut in small dice, and boiled with a pinch of brown sugar in the water. For the sauce, brown one ounce of butter with a little flour, add a little stock, pepper, salt, and ketchup; boil for ten minutes, then add one table-spoonful of spiced vinegar, and a little finely

minced parsley. Dish the cutlets in a circle, put the vegetables in the centre, and pour the sauce round them. One ox cheek is sufficient to make two double entrées.

Cutlets of Ox Cheek, No. 2.

Prepare the slices of cheek as above, only making them a little thicker, say half an inch instead of three-eighths. Put them on in a small stew-pan with stock enough to cover them; let them get thoroughly heated without boiling. Take three fresh tomatoes, cut each in two, and take out the seeds without breaking them; stuff them with a little minced ham mixed with a few chopped mushrooms, some bread crumbs, an egg, and a little pepper and salt. Place them on a dish, strew bread crumbs over them, and on each put a very small piece of butter; put them in the oven for fifteen minutes, then take them out and cut each half in two. Dish the cutlets in a circle, fill the centre with the tomatoes, and pour the same brown sauce as in the foregoing recipe round them.

Cutlets of Rabbit.

Remove the fillets from the back of a young rabbit, take off the under skin, cut each across, then from the two thick pieces make six slices longwise, and from the two thin four, making in all ten cutlets. Dip them in a mixture of beaten egg and finely minced parsley, then in equal quantities of grated bread and Parmesan cheese, seasoned with a little pepper and salt. Fry in boiling fat, and dish in a circle with thin slices of fried bacon of the same size, one between each cutlet. Pour brown sauce round them, and fill the space in the centre with green pease or dressed macaroni.

Cutlets of Rabbit, No. 2.

Remove the two fillets from the back of a young fleshy rabbit, divide them into ten cutlets, put them on to simmer in clarified butter, with a sprinkling of pepper and salt, till white and firm, then take them out and put aside till cold. Prepare the following sauce : chop three tinned mushrooms, a few sprigs of parsley, and a very small piece of ham, add a pinch of finely minced onion, put all into the frying-pan with a little scraped fat bacon, and stir over the fire for five minutes, then dredge in a little flour, add half a pint of good stock, the juice of half a lemon, a little grated nutmeg, white pepper, a pinch of sugar, and salt if required ; let it boil about ten minutes, then remove from the fire, stir in the yolks of two eggs, then pour on to a flat dish and allow it to cool a little. Coat the fillets with this sauce, and allow it to set on them, then brush over with the whites of the eggs, and cover with fine fresh bread crumbs, fry in boiling fat to a fine light brown, and dish neatly in a circle, with small quenelles made from the remainder of the rabbit in the centre, and the following sauce poured under the fillets. Break the rabbit bones, and brown them in a little butter, with a bay-leaf and a little thyme, add half a pint of weak stock, let them simmer about an hour and strain. Brown about an ounce of butter with a little flour, add the stock, let it simmer for five minutes, then take off the fire, and add one dessert-spoonful of sherry, a little white pepper, and salt if required.

The quenelles are made in the usual way, the flesh scraped down, pounded, and passed through the wire sieve, then mixed with two-thirds of its quantity in bread panada, and one-third in butter, one egg, seasoned

with pepper, salt, and nutmeg, and poached in boiling white stock or water till firm.

Cutlets of Rabbit, No. 3.

From the back of a young fleshy rabbit remove the two fillets, and proceed exactly as in the foregoing recipe to the frying in clarified butter, and setting aside till cold. From the remainder of the rabbit scrape down all the flesh, carefully extracting the sinews, pound it in a mortar, and pass through a wire sieve. Weigh this purée, put it in a basin, then add to it by degrees, in the proportion of a gill of cream switched to four ounces, stirring it vigorously, and season rather highly with white pepper, salt, and grated nutmeg. With this cream coat the cutlets thickly with a palette knife, put them on a large flat dish previously buttered, cover with white buttered paper, then put another dish of the same size on the top, and cook in a slow oven for about twenty minutes. Have a little stock made from the bones of the rabbit, of which make a plain white sauce (see recipe for it). Arrange the cutlets neatly in a circle, with green pease in the centre, and the sauce poured over them.

Boudins of Whiting.

To make a double entrée, skin, bone, and fillet two good fresh whittings, pound the fillets in a mortar, and pass through a fine wire sieve. Weigh this purée of fish, return it to the mortar, and add to it two-thirds of its weight in bread panada and one-third in butter, pound well together, after which add the yolks of two eggs, pound for a minute or two longer, then put in two whole eggs, one table-spoonful of white sauce, a little white pepper, salt, and grated nutmeg, and mix thoroughly.

Sprinkle some flour on a board, divide the force-meat into twenty equal parts, form them with the hand into small oval shapes, and place them in a pan spread with butter; cover them with boiling stock, and poach till firm, which takes about ten minutes. When ready, drain them, and dish in a circle, with prepared shrimps or mushrooms in the centre, and the following sauce poured over them. Melt two ounces of butter in a sauce-pan, with one ounce of flour, add about half a pint of strong white stock, a little of the liquor from a tin of mushrooms, the juice of half a lemon, two table-spoonfuls of cream, and about a gill of fish stock made from the skins, bones, and trimmings of the whittings. Let it boil for five minutes, and, if necessary, add salt and pepper. If the boudins are wanted brown, they must be brushed with egg after being floured, then coated with fine bread crumbs, placed on a wire drainer, and fried in boiling fat. If fried, the sauce may be dispensed with, but if particularly desired, it must be poured under the boudins, not over them.

Cream of Whiting.

Pound well in a mortar half a pound of whiting with two table-spoonfuls of fish stock made from the trimmings of the whiting, then pass through a fine wire sieve. Mix it with half a pint of switched cream, and season with white pepper, grated nutmeg, and salt. Have ten zephyr moulds well buttered, fill them three-quarters full with the mixture, put them on in a stew-pan with a little boiling water in the bottom, cover with white paper cut exactly the size of the pan, and let them steam slowly for twenty minutes, without boiling. Turn out and dish them in a circle, filling the space in the centre

with fried parsley. Have some white fish sauce prepared, pour it over the zephyrs, and on the top of each sprinkle a little pounded lobster roe, or finely chopped parsley. If small zephyr moulds are not at hand, a single border mould may be used.

Oysters in Shells.

Remove the beards from a tin of oysters, and cut them in quarter-inch dice, along with a few tinned mushrooms, and mix together. Melt one ounce of butter in a saucepan, with one ounce of flour, add a gill of the liquor of the oysters, and about the same of the mushroom liquor, season with grated nutmeg, white pepper, and, if necessary, a little salt ; let it boil for ten minutes, stirring constantly, then remove to side of the fire, and stir in the yolk of an egg for thickening. Mix the oysters and mushrooms with the sauce, fill the china shells, strew them on the top with browned bread crumbs (see recipe for *Browned Bread Crumbs*), warm in the oven, and serve immediately. The shells ought to be fire-proof, and may be had at any china shop, the cost varying from four to six shillings a dozen.

Oysters and Bacon.

Take two dozen large fresh oysters, sprinkle a little white pepper on them, then roll each into a very thin slice of bacon just large enough to cover the oyster. Dip them in beaten egg, then in fine bread crumbs, and fry in boiling fat. Lace them on six short silver skewers four oysters on each, and garnish with parsley.

Bouchées of Oysters.

For a double entrée take four dozen blanched oysters and eighteen tinned mushrooms, and cut them in small

dice, make a white sauce of two ounces of butter melted with two ounces of flour, then add the oyster liquor, half a gill of cream, a piece of glaze, made from white stock, about the size of a small egg, season with pepper, a pinch of cayenne, and salt, let it simmer gently for about eight minutes, stirring it carefully, then add the oysters and mushrooms, and mix with the sauce till thoroughly heated without boiling. Spread this preparation on a flat dish, about half an inch thick, and set it aside to cool and get firm. While it is cooling, scrape down, pound in a mortar, and pass through a wire sieve, the fillets of two whittings, of this take nine ounces, and pound it in the mortar with six ounces of bread panada, three ounces of butter, one egg, and the yolk of another, mix well and season with nutmeg, pepper, and salt. With a cutter an inch and three-quarters in diameter, stamp out twenty rounds from the oyster preparation, and coat them with the whiting mixture, flour them lightly, brush with egg, then cover with fine fresh bread crumbs, and fry in boiling fat, to a golden brown. Arrange neatly in circular order in the entrée dishes with fried parsley for the centres.

Bouchées of Oysters, No. 2.

With a round cutter one inch and three-quarters in diameter, stamp out from slices of stale bread the number required, then with a cutter half an inch less, mark them slightly on the top, deepen this mark a little with the point of a knife, and fry them in boiling fat to a nice golden brown. After frying, put them in the oven a minute to drain, then take them out, take off the tops or lids where the mark was made, scoop out the soft insides, taking care not to break the croustades. Pre-

pare the oysters same as the mixture in recipe for *Oyster Pâtés*, with it fill the croustades, put on the tops, serve as hot as possible on a neatly folded napkin, and garnish with sprigs of parsley. For a single entrée, eight or ten will be required, for a double sixteen or twenty.

Creamed Oysters.

For a double entrée blanch and beard twenty of the finest and largest oysters, and set them aside to cool. Scrape down the fillets of two whittings, pound it in a mortar with four table-spoonfuls of the oyster liquor, then pass it through a fine wire sieve, take of this twelve ounces, mix it thoroughly with three gills of good cream, switched till very stiff, and season with white pepper, salt, and grated nutmeg. Coat the oysters with this preparation, place them on a large buttered dish, cover with buttered paper, then with another dish of the same size on the top, and cook in water just off the boil for twenty-five minutes. For the sauce, melt in a sauce-pan two ounces of butter with two ounces of flour, add one gill of milk, and the oyster liquor, let it boil gently about ten minutes, stirring constantly, then take it off, add half a gill of cream, and season with white pepper, salt if necessary, and a suspicion of cayenne. Arrange the oysters neatly in circular order in the entrée dishes, with fried parsley in the centres, pour the sauce over the oysters, and strew on the centre of each a little lobster roe or finely chopped green parsley.

Oysters au Gratin.

Take the number of deep china shells required, butter the insides, and strew them thickly with bread raspings

mixed with a little grated Parmesan cheese, and seasoned with white pepper, salt, and a few grains of cayenne; then into each shell put one oyster, pour in some of the liquor with a little lemon juice in it, cover thickly with the mixture of bread raspings and cheese, and on the top of each put one or two tiny morsels of butter. Place them on an oven tin or large flat dish, put them in the oven for about five minutes, and serve immediately, neatly arranged on an entrée dish.

Oyster Pâtés.

Put on two dozen of oysters with their own liquor, let them just come to the boiling point, not more, then drain and reserve the liquor. Beard the oysters, and cut them into quarter-inch dice. Put on in a sauce-pan one ounce and a half of butter, with one ounce of flour, let it melt, then add the liquor of the oysters, half a pint of milk, one tea-cupful of bread crumbs, one tea-spoonful of cayenne sauce, a little white pepper and salt, and let it boil gently for about ten minutes, stirring constantly. When ready, move to the side of the fire, and put in the oysters, after which it must not boil. Make a small piece of puff paste, and roll it out till about a quarter of an inch thick, for each pâté stamp out two rounds with a cutter about two inches in diameter, then with a smaller cutter stamp a lid out of one of the rounds, brush the whole one with beaten egg, put the one with the hole in it above it, and brush with egg on the top. Brush the lids with egg, and bake both cases and lids in a quick oven. When ready, fill the cases with the prepared oysters, put on the lids, arrange neatly on a folded napkin, garnish with parsley, and serve very hot.

Tinned oysters may be used for pâtés, in which case

one tin will be equal to the number given in this recipe, and, of course, will not require scalding.

Fried Oysters.

Scald and beard three dozen large pandore oysters ; dip them in beaten egg, then in fine bread crumbs, and fry them to a light brown. Have some parsley fried in boiling fat, and turned into an entrée dish. Lace the oysters on eight short silver skewers, and arrange them so as to make all the points meet in the centre on the top of the parsley.

Creamed Prawns.

For a double entrée, boil and shell twenty fine large prawns, and proceed exactly as for Creamed Oysters, the only difference being that the cream must be coloured with pounded lobster roe, and the sauce with lobster butter.

Scalloped Oysters.

Take two dozen of the best oysters ; drain them through a hair sieve, pour the liquor into a small stew-pan, with two ounces of butter kneaded with a little flour, three blades of mace, and a little cayenne ; put it on the fire, stir until the butter melts, and let it boil slowly for fifteen minutes ; then pick out the blades of mace. Have the oysters bearded, put them in the liquor, let them just boil up ; draw them aside, have a breakfast-cupful of bread crumbs ready, then season the oysters with white pepper and salt ; butter the scallop shells or dish, put a layer of bread crumbs, then one of oysters, and part of their liquor ; and then bread crumbs, then oysters, and so on, until you have filled the dish ; place over the last layer of bread crumbs a few small pieces

of butter, and brown them in the oven or before the fire for twenty minutes.

Macaroni Cutlets.

Put on six ounces of macaroni with a little salt in cold water enough to cover it, boil till soft, then drain and cut into half-inch lengths. Peel and cut small a Spanish onion, put it on with four ounces of lentils in half a pint of cold water, boil till soft, then add half an ounce of butter, a few sweet herbs, a little pepper and salt, mix well, after which stir in one egg and cook till firm without boiling. Stir the macaroni gently with the lentil mixture, divide into equal portions, form these into cutlets, flour, fry in boiling fat, and dish in a circle with boiled Brussels sprouts in the centre.

Plain Mutton Cutlets.

For one entrée, prepare seven cutlets from the back ribs of mutton as follows. If bought from the butcher, the rib-bones ought to be sawn off, leaving the cutlet-bones about three inches and a half long. Having got the piece thus described, saw off the chine-bone, without in the least touching the tender fillet, then divide into as many cutlets as there are bones, trim away the fat and sinews neatly down to the lean fillet, leaving about an inch of the bone at the end quite bare, and flatten them with the chopper dipped in cold water.¹ Beat up an egg, season it with pepper and salt, dip the cutlets in it, and coat with fresh bread crumbs, place them on a wire drainer, and fry in boiling fat for about five minutes, after which put them in the oven a minute to drain.

¹ The bones and trimmings may either be used in the stock pot, or made into Irish stew.

Serve neatly dished in a circle, with mixed vegetables in the centre, and brown sauce poured under them.

Mutton Cutlets à la Réforme.

Cut out of carrot, turnip, hard-boiled white of eggs, boiled ham, and green gherkins or French beans, narrow strips about two inches in length, also a few of a small diamond shape, and parboil the carrot and turnip. Make a sauce of one ounce of butter browned with flour, add half a pint of stock, one shred onion, one table-spoonful of spiced vinegar, one dessert-spoonful of red-currant jelly, and about one dozen cloves; stir, and let it boil five minutes, then put it through a fine gravy strainer; return the sauce to the pan, and add to it a few of the cut vegetables, eggs, ham, and pickles, a little cayenne, one table-spoonful of sherry wine, and let it just boil. Have seven cutlets prepared as in the foregoing recipe, dip them in egg first, and then in a mixture of minced ham, parsley, bread crumbs, pepper, and salt, and fry them in boiling fat for five minutes. Arrange the cutlets tastefully in an entrée dish, pour the made sauce into the centre, and strew the remainder of the cut vegetables, eggs, ham, and pickles on the top, the various colours of which give this dish a beautiful appearance.

Mutton Cutlets à la Soubise.

Prepare seven cutlets from the back ribs in the usual way, then lard them with bacon, and put them on to braise in stock, with a small carrot sliced, a few sprigs of parsley, one onion sliced, some sweet herbs, and a few pieces of celery. The stock should only come well up about the cutlets, but not to cover them much; cover closely, and let them simmer about one hour and a

half. Prepare the following sauce : peel and scald for ten minutes six onions, boil them in a little milk, and press them through a wire sieve. Melt in a sauce-pan one ounce of butter with one ounce of flour, add the milk in which the onions have just been boiled ; if too stiff, add a little more, then the purée of onions, and one cooked potato mashed. Stir over the fire till reduced a little and rather stiff, and season with pepper, salt, and a little grated nutmeg. Take the cutlets out of the braising pan, trim away the bacon ends, keep them hot in another pan, with a little of the gravy about them, while the remainder is being strained and reduced to a half glaze. Dish the cutlets in a circle on a layer of mashed potatoes, put the purée of onions in the centre, and pour the reduced gravy over them.

Mutton Cutlets à la Soubise, No. 2.

Prepare the cutlets from the back ribs in the usual way, and put them on to braise in stock, with sliced carrot and onion, a few pieces of celery, and a few sprigs of parsley. Cover closely, and simmer slowly for about one hour and a half. Take out the cutlets and reduce the stock in which they have been braised to a half glaze. Make a Soubise sauce as in the foregoing recipe, add to it some of the half glaze, in order to make it stiff, then coat the cutlets with it, and put aside to cool, or till the Soubise is set, then dip them in beaten egg, afterwards in bread crumbs, and fry in boiling fat. Dish in a circle, with mixed vegetables in the centre, and the remainder of the half glaze made hot, and poured under them.

Mutton Cutlets à la Maintenon.

Mix one breakfast-cupful of grated bread with one dessert-spoonful of minced parsley, one tea-spoonful of

very finely minced onion, a little black pepper and salt. Prepare seven or eight cutlets in the usual way, dip them in beaten egg, and coat with the mixture. From white note paper cut as many pieces as there are cutlets, making them about eight inches square, take away three of the corners, brush them with melted butter, place a cutlet on each, twist the papers neatly and closely round them, and cook on the gridiron over a clear, but not fierce fire, for about fifteen minutes, turning the gridiron constantly. Serve immediately, arranged in a circle on a napkin, with fried parsley in the centre, and the following sauce in a tureen. Make a plain brown sauce of one ounce of butter, with the same of flour, and about half a pint of stock, add to it a few sprigs of parsley, one onion cut in two, half a tea-spoonful of made mustard, one dessert-spoonful of spiced vinegar, and a little black pepper; let it simmer for a few minutes, and pour through a gravy strainer.

Mutton Cutlets *Alimatimeas*.

Mince and pound together about the half of a cold chicken and a few mushrooms, add a little grated nutmeg, white pepper, salt, and the white of an egg. Have six or eight mutton cutlets neatly trimmed, dip them in egg, then put the mince on both sides, dip again in egg, then in bread crumbs, and fry in boiling fat to a nice light brown. Serve on a napkin, and garnish with parsley and mushrooms.

Mutton Cutlets with Tomato Sauce.

For one entrée prepare seven or eight cutlets, and put them on to braise, in the same way as for *Cutlets à la Soubise*. When done, take out the cutlets, put

them on a clean dish, pour the gravy through a strainer into a clean sauce-pan, put it on the fire, and let it boil rapidly till reduced to a strong glaze. Make a tomato pulp, as described in recipe, page 62, add to it one dessert-spoonful of vinegar, the glaze made from the gravy, and a pinch of sugar, let it simmer for five minutes, then pour out on a flat dish, and set aside to cool a little. With this preparation coat the cutlets rather thickly, and lay them aside to firm or set, after which brush with beaten egg, coat with fine fresh bread crumbs, and fry in boiling fat to a nice golden brown. Dish in a circle, with tomatoes *au gratin* in the centre.

Mutton Cutlets with Tomato Sauce, No. 2.

Prepare seven or eight cutlets in the usual way, dip them in egg seasoned with pepper and salt, coat them with bread crumbs, and fry in boiling fat. After draining in the oven or before the fire for a minute or two, dish in a circle, with green peas in the centre, and tomato sauce (see page 61 or 62) poured under them. If preferred, they may be braised instead of fried, in which case the sauce should be poured over them, not under.

Mutton Cutlets à la Périgord.

From the remains of roast pheasant or any other game, take off all the meat from the bones, carefully remove the skin and gristles, chop the meat finely, and pound it in a mortar with a small piece of butter, add about a gill of reduced brown sauce, and season with aromatic spices and salt. Have the bones, skin, and gristles boiled in strong stock to extract the flavour from them; the stock then strained; put on again in a small sauce-pan, and boiled quickly till reduced to a

strong glaze. Put the force-meat into a small stew-pan, add to it the glaze, along with some chopped truffles, stir over the fire till well mixed, and put it on a dish to cool a little. Have seven or eight mutton cutlets prepared and braised, coat them with the force-meat, brush with beaten egg, then bread-crumb them, and fry in boiling fat to a nice golden brown. Arrange neatly in a circle, with mushrooms *au gratin* in the centre.

Mutton Cutlets in Batter.

Mix together two table-spoonfuls of olive oil, two of vinegar, two bay-leaves, a few sprigs of parsley, a little thyme, a blade of mace, a sliced onion, and a little black pepper and salt. Prepare the cutlets in the usual way, put them in a basin, pour the mixture over them, and let them remain in it for two or three hours. For the batter, separate the yolk from the white of one egg, mix the yolk with six ounces of flour, one ounce of melted butter and a little salt, then work into a nice smooth batter, with about one gill of tepid water. Switch up the white of the egg till very stiff and light, and mix with the batter just before it is to be used. Wipe the cutlets with a clean cloth, dip them in the batter, and fry in boiling fat. Serve neatly arranged on a napkin, with plain brown sauce in a sauce-tureen.

Mutton Cutlets or Chops on the Gridiron.

Have the chops cut at least an inch thick from the loin of the best mutton, which in cold weather has hung for about a week ; remove the skin from the outside fat, taking just a little of the fat along with it, with which rub the wires of a double gridiron, then place the chops

on it, and cook them over a clear bright fire from seven to ten minutes, turning them constantly. Have the dish on which they are to be served very hot, put the chops on it, sprinkle them with salt, put the cover on, having heated it well, and serve immediately.

Fowl à la Marengo.

Skin a tender young fowl, cut off the legs, remove the bones from them, and divide each in two, thus making four pieces ; then cut the breast into five, which, with the wings, will make eleven altogether. From the remains of the fowl, that is the skin, bones, and giblets, make a good stock, strain it, put on the pieces of fowl in it, and let them simmer slowly till tender. With a cutlet-cutter, round, square, or oval, cut out about a dozen pieces of stale bread, half an inch thick, fry them in boiling fat, and lay aside to drain. Cut a carrot and turnip into very small dice, put these on separately to boil, with a little salt and a pinch of sugar in the water. Make a brown sauce with two ounces of butter, and flour sufficient to thicken it ; add a little of the stock in which the fowl has been simmering, a few chopped mushrooms, a little white pepper, and salt if necessary, and let it boil gently for ten minutes. Dish the pieces of fowl in a circle, drain the carrot and turnip, and put them in the centre ; pour the sauce over the fowl, on which neatly arrange the pieces of bread, the one overlapping the other, and serve as hot as possible.

Fowl à la Polignac.

Bone a chicken or young fowl, and put it on in a stew-pan with three ounces of butter ; cover it with a plate and two pounds' weight on it, so as to keep it in the

right form, and let it simmer till tender. Have a border of croûtons of bread round the dish on which it is to be served, and within it a wall of boiled whole rice. Pound or mince very fine half a pound of parboiled veal or fowl, with a quarter of ham, a little parsley, marjoram, bread crumbs, pepper, and salt ; moisten all together with an egg. From this force-meat make twenty-four quenelles, dip them in egg and bread crumbs, and fry them a light brown. Have a sauce made of two ounces of butter browned with flour ; add to it a little stock made from the bones of the fowl, one shred onion, a little parsley, marjoram, grated nutmeg, cayenne, and a few cloves ; stir, and let it boil five minutes, then put it through a fine gravy strainer. Return the sauce to the pan, and add to it six large oysters or mushrooms, three pickled gherkins cut in small pieces, a little ketchup, and one table-spoonful of sherry wine. Dish the fowl in the centre of the dish, pour the sauce over it, and put the quenelles into the wall of rice around the dish. Serve all up as hot as possible.

Fricassée of Fowl.

Cut up and divide a fleshy, tender young fowl in the same way as for *Fowl à la Marengo*. Put on the bones, skin, and giblets in a stew-pan, with a sliced carrot, a few sprigs of parsley, a few pieces of celery, one sliced onion, one blade of mace, and a few white pepper-corns, cover with cold water, let it boil gently for two hours, and strain. Put the pieces of fowl into a small stew-pan, cover with this boiling stock ; cover closely, and simmer for about three-quarters of an hour, when the fowl should be tender. Melt in a sauce-pan one ounce and a half of butter with one ounce of flour, without allowing it to

brown, then add three gills of the stock in which the fowl has been simmering, and a few mushrooms cut in small pieces, season with white pepper, grated nutmeg, and salt, and let it boil for ten minutes, stirring constantly, after which, remove it to the side of the fire, and add half a gill of cream, with the yolk of an egg, and stir until the egg thicken, without allowing it to boil. Place the pieces of fowl neatly in the centre of an entrée dish, pour the sauce over it, and surround it with groups of stewed button mushrooms, with a border of three-cornered croûtons of bread outside. Fricassée of Rabbit may be made in the same way.

Fillets of Fowl à la Suprême.

Clean and skin a fleshy, tender young fowl, divide the breast from the back, and from the breast cut ten fillets. Fry these in clarified butter, taking care not to let them get brown. Remove all the flesh from the remainder of the fowl, extract the sinews, pound it in a mortar, and pass through a wire sieve. Switch up half a pint of cream till quite stiff and light, mix with the pounded flesh, and season with grated nutmeg, white pepper, and salt. Coat the fillets rather thickly with this mixture, then ornament them tastefully with stars or diamonds cut from truffles and tongue, and put them again in the clarified butter in the frying-pan, or in a slow oven till tender. If in the oven, cover with a dish to prevent browning. Put on the skin, bones, and giblets with a small onion, a few sprigs of parsley, a few blades of mace, and about three gills of water, let it boil slowly till the substance is extracted and the liquid reduced to half the quantity, then strain and skim. Melt two ounces of butter with one ounce of flour, add the stock, with a

little essence of mushrooms and two table-spoonfuls of cream. Let it boil five minutes, and, if necessary, add a little white pepper and salt. Fill a croustade with prepared green peas or small mushrooms, put it in the middle of the entrée dish, place the fillets neatly round it, and pour the sauce over them. A pheasant may be cooked in the same way, only let it be young and tender.

Galantines of Legs of Fowls, as Duck's.

Have two large chickens, singe and pick them, cut off the heads with the necks, leaving plenty of skin ; cut off the feet, leaving about an inch of the leg to form the duck's bill ; cut the skin of the fowl right up the back and down the breast, then take the whole of the skin from one side till you come to the joint above the knee, where leave it attached. Separate the joint and the part which you have skinned, and bone it neatly, put the sides of the skin together, and cut it neatly, so as to form the bill of a duck. This do to the other side of the fowl, and the same to the other fowl. Mix some force-meat with crumbs of bread and seasoning to taste ; stuff the legs with it, leaving space for it to swell while stewing ; sew it up neatly, put a skewer in below the joint through the stuffing, which mould into the shape of a duck, and cord it to keep it in the form. This do with the other legs, and you complete the dish of four small ducks. Have a stock made from the bones of the fowls, and in it boil them till tender. While they are undergoing this process, cut a piece of bread quite round, about an inch and a half thick, slightly toast it, then with a small cutter take a piece from the centre, leaving a space, into which put some prepared spinach or parsley,

place it in the centre of the entrée dish, to serve as a receptacle for the food of the ducks. Take the ducks out of the stew-pan, and place them neatly around the receptacle, as if in the act of eating, and pour as much good brown sauce as will set them swimming.

Fillets of Fowl.

Cut off the wings at the joint, and with them cut neatly the large fillets from the breast ; under this is another fillet, which remove, and ornament with three rows of pickled French beans and chilies alternately. The fillets which were joined to the wings lard with neatly cut pieces of bacon. These fillets may be done in the same pan with the ducks. Have an entrée dish with a layer of boiled whole rice, about an inch thick, round the edge, and a hole in the centre, which fill up with white sauce, and on the top lay the wings in the form of a diamond, and the smaller fillets in the spaces between them.

Zephyr of Chicken.

Remove the fillets from the breast of two chickens, scrape the flesh clean from the sinews, pound it well in a mortar, then rub through a fine wire sieve, and season with a little grated nutmeg, white pepper, and salt. Weigh the purée of fowl, and to the half pound allow half a pint of cream, switch it till very stiff, and add by degrees to the fowl, stirring vigorously. Have the zephyr pans carefully rubbed with clarified butter, and ornamented with truffles, fill a little more than half, giving them a shake ; place them in a pan, cover with white paper, cook in water just off the boil from twenty minutes to half-an-hour, then turn out and dish in a circle, filling the space in the centre with green peas or mush-

rooms, and pour white sauce about the zephyrs. The above quantity should be sufficient for a double entrée.

Chicken Soufflé.

To fill sixteen or eighteen cases, pound well in a mortar six ounces of the remains of cold chicken, mix with it four table-spoonfuls of French white sauce (see *Sauce for Cutlets of Sweet-breads*), and pass through a sieve. Separate the yolks from the whites of four eggs, mix the yolks with the chicken, and season with grated nutmeg, white pepper, and salt, switch the whites to a stiff froth, mix together carefully, fill the paper cases, strew a little grated cheese on the tops, and bake in a moderately quick oven from ten to fifteen minutes. Serve immediately on a napkin.

Chicken Kromeskies.

Take the remains of a cold chicken, a few cooked mushrooms, and a few truffles, and cut them in very small dice. Put them on in a sauce-pan with a little nicely-seasoned stiff white sauce, stir till quite hot, pour out on a flat dish, and set aside to cool. Cut very thin slices of fat bacon two inches long, and an inch and a half wide, put a tea-spoonful of the mixture on each, and roll them up like corks. Dip them in frying batter, and fry in boiling fat till nicely browned ; put them in the oven for a short time to drain, serve on a napkin, and garnish with parsley.

Sweet-bread Kromeskies may be done in the same way, by substituting cooked sweet-breads for chicken.

Boudins of Fowl à la Reine.

To make sufficient for a double entrée, clean a fleshy young fowl, roast the two legs, and allow them to cool,

then remove the skin, bones, and gristles, mince the meat finely, and pound it in a mortar with half an ounce of butter and four table-spoonfuls of reduced white sauce ; season with white pepper, salt, and grated nutmeg, then pass through a fine wire sieve, after which put it into a small stew-pan ; add to it about half a gill of good cream and an ounce of chicken glaze, stir it over the fire until the whole is well mixed, then spread it out in a square form on a flat dish to about a quarter of an inch in thickness, and set it aside till cold and quite stiff ; then cut it into oblong slices about two inches long and fully an inch broad. Remove the raw flesh from the breast and remainder of the fowl, scrape it down, extracting the sinews, and pound it in a mortar with a little white stock, pass through a wire sieve, return it to the mortar, add the third of its quantity in butter, and two-thirds in bread panada, pound well together, then add one whole egg and the yolk of another ; mix well, and season with white pepper, salt, grated nutmeg, and a few grains of cayenne. Put a thin coating of this forcemeat on the oblong slices, already prepared, dust flour on them, then dip them in beaten egg, and cover with fine fresh bread crumbs. Place them neatly on a wire drainer, and fry in boiling fat to a fine light brown. Dish in a circle, with green peas in the centre, and *Suprême* sauce poured under them (see *Suprême Sauce* in recipe for *Fillets of Fowl à la Suprême*).

The chicken glaze is made by reducing the stock, which is made from the giblets, bones, and skin, etc., of the fowl.

Chicken Custards.

Remove all the meat from the leg of a cold roast fowl, free it from skin and gristle, chop and pound it in a

mortar with two table-spoonfuls of white sauce, then force through a wire sieve ; add to it the yolks of three eggs, a little grated nutmeg, and salt, and mix thoroughly ; then add about one gill and a half of stock made from bones and giblets of fowl, mix well again, and pour into small buttered moulds. Put them on, and let them steam from ten to fifteen minutes. Dish in a circle, with peas or mushrooms in the centre, and white sauce poured over them.

Chicken Custard Fritters.

Make the custards and cook them as in the foregoing recipe, then allow them to get cold, after which brush them lightly with beaten egg ; then cover with fine fresh bread crumbs, and fry in boiling fat to a nice golden brown. Serve hot, neatly arranged on a folded napkin, and garnish with parsley.

Bouchées à la Reine.

For one entrée, make ten small croustades exactly as for *Bouchées of Oysters*. From the leg of a cold fowl remove all the meat, free it from skin and gristle, then mince it finely, and pound it in a mortar with one table-spoonful of white stock, and pass through a wire sieve. Make a very little plain white sauce, add to it the pounded meat and two table-spoonfuls of cream, season with grated nutmeg, white pepper, and salt, and stir over the fire till quite hot, without boiling. Fill the croustades, put on the lids, and serve as hot as possible on a folded napkin.

Bouchées of Fowl à la Périgord.

For a double entrée, make a white sauce of one ounce of butter and one ounce of flour, three gills of strong

white stock, and a little mushroom liquor ; let it boil for five minutes, after which stir in a small bottle of truffles, finely chopped, then pour out on a flat dish till about half an inch thick, and set aside to get cold and set into a jelly. While the sauce is cooling, remove the flesh from the breasts of two young tender fowls or good chickens, free it from skin and gristle, scrape it down, pound in a mortar and pass through a wire sieve, after which weigh it, and add to it one-third of its quantity in butter, and two-thirds in bread panada, mix well, then add one whole egg and two yolks, repeat the mixing, and season with white pepper, grated nutmeg, and salt. From the truffle mixture cut out twenty rounds with a cutter, an inch and a quarter in diameter, coat these with the force-meat of fowl, poach them for five minutes in white stock, and set aside to cool. When cold and firm dip in frying batter made as follows : mix in a basin the yolk of one egg, with six ounces of flour, a little salt, and milk enough to make a very stiff batter, then add a gill of cream switched, and the white of the egg switched to a stiff froth. After dipping the bouchées in the batter, fry them in boiling fat to a fine light brown. Dish in a circle, with cooked asparagus points or green peas in the centre, and a little white stock made from bones and giblets of fowls, and reduced to a half glaze, poured under them.

Chicken Cutlets.

For one entrée bone the legs of one chicken, and put them on to braise till tender, then take them out, and press them between two dishes till cold. Cut them across at the joints, then each piece in two, which will give eight cutlets. Make a strong white sauce of the

stock in which the legs were glazed, add the yolks of two eggs to it, allow them to set, then pour it out, dip, or rather coat the cutlets with it, and allow them to get cold and stiff, then brush them with the whites of the eggs, coat with bread crumbs, and fry in boiling fat to a nice light brown. Dish in a circle, with green peas in the centre, and white sauce poured under them.

Bouchées of Salpicon.

For one entrée prepare ten or twelve small croustades exactly the same as described in recipe for *Bouchées of Oysters*. Cut equal quantities of cold fowl, tongue, truffles, and mushrooms into small dice. Melt one ounce of butter with one ounce of flour, add half a pint of white stock, season with white pepper and grated nutmeg, and let it boil gently for ten minutes, then add the cut up fowl, tongue, mushrooms, and truffles, and stir till thoroughly heated, without allowing it to boil. With this salpicon fill the croustades, put on the lids, and serve hot on a neatly folded napkin.

Bouchées of Lobster.

Prepare the small croustades as directed in the foregoing recipe. Cut the meat, or part of it, of a boiled lobster into quarter-inch dice, heat it in lobster sauce (see *Lobster Sauce*), without allowing it to boil, fill the croustades, and serve hot on a napkin.

Cutlets of Sweet-Breads.

Soak the sweet-breads for three hours in cold water, then put them in boiling water long enough to get firm but not hard, after which boil them gently in white stock till tender, which takes an hour and ten

minutes, put them between two flat dishes or boards, with a weight on the top to press them into shape ; cut longwise into slices about quarter of an inch thick, and form into neat cutlets of an equal size. Make a sauce as follows : melt in a pan two ounces of butter, stir in flour till pretty stiff, then brown it, add about a pint of stock, two bay-leaves, a few white pepper-corns, a few blades of mace, a little ground white pepper, and salt, let it boil about ten minutes, take it off, add the yolks of two eggs, and put it through a fine wire sieve. Coat the cutlets with the sauce, then with fine fresh bread crumbs, and lay them aside for an hour or even longer ; brush them with the whites of the eggs beaten a little, coat again with bread crumbs, and put them aside for about an hour, or long enough to get firm. Fry them in boiling fat, and serve with green peas or mushrooms in the centre of the dish, with the cutlets neatly arranged around them. If wanted, they may be served with white sauce, made the same as the foregoing, only cream is added instead of yolks of eggs.

Chartreuse of Sweet-Breads.

Take about three-quarters of a pound of the fillet of veal, free it from skin and gristle, scrape it down, pound it in a mortar, and pass through a wire sieve, after which weigh, and add to it one-third of its weight in butter and two-thirds in bread panada, mix thoroughly with two whole eggs and two yolks, and season with white pepper, salt, and grated nutmeg. Brush a plain round mould with melted butter, then decorate with pieces of tongue and truffles, after which line with the veal force-meat rather more than half an inch in thickness, prepare the sweet-breads as in the foregoing recipe,

without pressing them; when cold, trim and cut them crosswise into scollops about a quarter of an inch in thickness, then warm them in a plain white sauce (see *White Sauce*), which should be rather thick, fill the mould till within fully half an inch of the top, cover with the force-meat, then with a buttered paper, and steam slowly for about an hour and a half. When ready, turn out on an entrée dish, let it stand for five minutes, then draw the mould off, and serve with white sauce round the base.

A Chartreuse of Rabbit may be made the same way, using the coarse parts for the force-meat, and the fillets from the back for the scollops.

Scollops of Sweet-Breads.

Prepare the sweet-breads as in the foregoing recipe, and cut crosswise into scollops about half an inch thick, coat them with veal force-meat same as described above, place them on a buttered flat dish, cover with buttered white paper, then with another dish of the same size, and cook in a slow oven for about twenty minutes or half an hour. Dish in a circle with a croûton of bread the same size and shape between each, with green peas in the centre, and plain white sauce poured under them.

Veal Pâtés.

Take some dressed veal, a small bit of ham, a little parsley, a small sprig of marjoram; mince and mix them all together, grate a little lemon, nutmeg, salt, and white pepper, and moisten it with some gravy or stock. Put it on the fire till thoroughly heated, then fill the pâtés, made as follows: line the pâté pans with puff

paste, about half an inch thick, put in a crust of bread, wet the edge of the paste, cut out a piece of the same size with a paste-cutter, and put it upon the top. Put them into a quick oven, and bake them ; then with a knife cut the top and take out the crust of bread, fill them with the meat ; put on the tops, and serve on a napkin. The cases are generally made the same as for oyster pâtés (see *Oyster Pâtés*).

COLD ENTRÉES AND MADE DISHES.

Aspic Jelly.

Put on in an enamelled pan one pint of good white stock with half an ounce of gelatine previously soaked in a very little cold water, the white and shell of one egg slightly beaten, a little ground white pepper and salt, one bay leaf, a few sweet herbs, one table-spoonful of tarragon vinegar, and a little infusion of hay saffron, just sufficient to give it a bright amber colour. Stir with a switch over a stove or slow fire until it boils ; cease stirring and let boil for three minutes, then cover, and set aside a little back from the fire for about ten minutes, after which pour gently through a jelly bag, when it should come quite transparent. Should the stock be weak a little more gelatine must be used ; but the jelly will be more agreeable to the taste as well as superior in quality, if made of strong stock, requiring

as little gelatine as possible, to give it the necessary stiffness.

White Glaze for Turkeys or Fowls.

For one turkey moisten four ounces of flour with one pint of thin cream or good milk, and season with a little grated nutmeg and salt. Put it into a clean brass or enamelled pan on a slow fire, and stir very carefully till it boils, then add a little more cream. Have one ounce of gelatine first soaked in a very little cold milk, then dissolved in nearly half a pint of boiling ; add it to the glaze, and let it again just come to the boil, stirring and watching very carefully, lest it should singe ; take it off the fire and put it in a cool place, stirring occasionally till nearly cold, in which state pour all over the turkey a coating of an equal thickness ; when it has set (which it will do very quickly), garnish with two colours of aspic jelly, such as rose and amber, cut into various devices, butter icing, and small sprigs of parsley. This glaze is very suitable for boned turkeys, and if tastefully done, makes a very handsome dish for a wedding breakfast or evening party.

Potted Veal.

Cut one pound and a half from a fillet of veal, in thin slices, and put it in a stew-pan, with a quart of good white stock, some white pepper whole, the skin of a lemon, and salt, cover it closely, let it stew for three-quarters of an hour, then strain it, and pick out the pieces of veal. Boil three eggs hard, slice them, and have some slices of dressed ham, some pickled beet-root, cut with a paste-cutter, and some curled parsley boiled. Take a large mould, wet it with water, trim

the veal neatly ; lay some slices in the bottom, some slices of ham, some beetroot, and eggs, with little sprigs of parsley here and there ; then veal, ham, beetroot, eggs, and so on alternately, until you fill up the mould. Then skim the stock which you strained, put it on the fire, make it hot, season with salt and white pepper, and when it is nearly cold, pour it into the mould to the top. When it is quite cold, it will be firm ; turn it out, and garnish with parsley and sliced beetroot.

Fowl or Chicken in Aspic Jelly.

Clean and bone a young fowl or chicken in the usual way, stuff it with force-meat, boil it for thirty-five minutes, and let it stand till cold. Have a large mould, pour into it two or three table-spoonfuls of aspic jelly, let it set, then ornament in various designs with pickled beetroot, hard-boiled whites of eggs, cucumbers, and parsley, add more jelly, and allow it to set, then place in the fowl, and fill up to the top with jelly and ornaments. When wanted, turn out on an ashet, and garnish with aspic jelly in various colours. A turkey may be done in the same way.

Chaufroid of Fowl.

Clean, cut up, and divide a fleshy, tender young fowl or large chicken exactly as directed in recipe for *Fowl à la Marengo*. Put on the bones, giblets, and skin in a stew-pan, with a sliced carrot, a few sprigs of parsley, a sliced onion, a few white pepper-corns, and a little salt, cover with cold water, and boil gently for two or three hours. Have the pieces of fowl in a clean stew-pan, the coarser parts in the bottom, strain the boiling stock over

them, cover closely, and simmer till tender, which will take about three-quarters of an hour at least. When done, pour both stock and fowl into a large basin, and set them aside till next day. When wanted, take out the pieces of fowl, clean from the jellied stock, put the stock on in a clean pan, with half an ounce of gelatine, previously soaked in half a gill of cold water, and let it boil till reduced to about a gill. Mix two ounces of flour with three gills of good milk, put this on in a stew-pan, let it come slowly to the boil, and boil for five minutes, stirring carefully, as it has a strong tendency both to singe and get lumpy, which must be avoided ; then add the reduced stock, let it just come to the boil, after which pour it into a basin, and stir till nearly cold, but not set. Coat the pieces of fowl very carefully with this sauce, and lay them aside on a dish till quite firm ; then dish on an ornamental paper, in a circle, the one overlapping the other, with lettuce or endive in the centre, and croûtons of aspic jelly in various colours laid tastefully on the pieces of fowl and round the border.

Mayonnaise of Fowl.

Roast a young fowl, and when cold divide neatly into joints, making eleven pieces altogether. Make a Mayonnaise sauce as directed in recipe, add to it about a third of its measure in aspic jelly quite cold, but not set, mix well, coat the pieces of fowl, then lay them aside till quite firm, and finish as in the foregoing recipe.

Fowl in Tomato Sauce.

Clean, divide, and cook the fowl, also prepare the reduced stock, adding the gelatine, exactly as for *Chaud-*

froid of Fowl. Melt one ounce of butter with one ounce of flour in a stew-pan, add the stock, stir till it boils, then add about three gills of tomato pulp, one table-spoonful of spiced vinegar, a pinch of sugar, and a little salt if necessary ; stir till it boils for five minutes, after which pour it into a basin, and stir till cold, but not set. Coat the pieces of fowl with the sauce, and dish the same as in the foregoing recipes. The ornamenting may be done with hard-boiled white of egg cut into stars and various other shapes, instead of aspic jelly. If done with aspic jelly, it must be in one colour only, namely, amber.

Lamb Cutlets in Tomato Sauce.

Trim, prepare, and braise eight lamb cutlets in the same way as directed for mutton cutlets, only giving them an hour in the braise, instead of one hour and a half ; then put them aside to cool, and reduce the stock in which they were braised to a strong glaze. Mix with this glaze while hot half a pint of tomato pulp, add one table-spoonful of spiced vinegar, and a pinch of sugar, let it just come to the boil, pour into a basin, and stir till cold, but not set. With this sauce coat the cutlets, leaving the end bones bare, and set aside till firm. Dish neatly in a circle on an ornamental paper, with green peas in the centre, previously mixed with a little aspic jelly. Place some chopped aspic jelly of an amber colour round the border, and over it a wreath of sliced cucumber, with here and there a small sprig of green parsley.

Lamb cutlets may be done in the same way with brown sauce, by adding it to the glaze instead of the tomato pulp, and in dishing put mixed vegetables, mixed with a little aspic jelly, instead of green peas.

Cream of Whiting in Aspic Jelly.

Make eight zephyr moulds of cream of whiting, as directed in recipe, and, after turning out, set them aside till cold. Have a casserole or border mould, into which pour a very little aspic jelly, next place very neatly a wreath of tiny sprigs of green parsley, with a pinch of lobster roe between each, pour a few drops of jelly all round, in order to fix the parsley, and let it stand till set ; after which pour in more aspic jelly, to cover the parsley well, and again allow it to set. Now place in, at equal distances, the moulds of cream of whiting, pour in enough of jelly to fix them, allow it to set, then fill to the top. When quite stiff turn out on a dish having an ornamental paper on it, with chopped lettuce, mixed with a little tartar sauce in the centre. Zephyr of chicken, game, or rabbit may be done in the same way. The aspic jelly must be quite cold, but not set, when making a shape like the one described in this recipe.

Salad of Cold Meat.

Trim and cut into thin, delicate slices one pound of cold beef or mutton, mix it in a salad dish with two stocks of lettuce or endive, washed, drained, and shred small, four ounces of cold boiled white haricot beans, and one finely minced pickled gherkin. Mix together one tea-cupful of any good roast meat gravy, free of fat, a tea-spoonful of salad oil, a wine glass of vinegar, half a tea-spoonful of made mustard, the same of black pepper, and one tea-spoonful of salt. Immediately before serving pour this over the salad, and mix well with a salad fork and spoon.

Italian Salad.

Trim and cut in delicate thin slices any cold meat, and put them into a salad bowl or dish. Mix four table-spoonfuls of roast meat gravy, free of fat, with half a tea-spoonful of made mustard, one tea-spoonful of salad oil, two table-spoonfuls of vinegar, and pepper and salt to taste. Two or three hours before serving pour this over the cold meat, and garnish with parsley, hard-boiled whites of eggs, and beetroot.

Lobster in Aspic Jelly.

For one entrée, cut the tail of a cold boiled lobster in square pieces. Have ten small zephyr moulds, into each of which pour a little aspic jelly; allow it to set, after which put in a piece of lobster, then a little more jelly, to fix it; again allow it to set, and fill to the top. When wanted turn out, and arrange in a circle, with shred lettuce or endive in the centre, mixed with a little tartar or Mayonnaise sauce.

Lobster Salad.

Take the meat from the tail and claws of a cold boiled lobster, being careful not to break it, cut it into oblong pieces, and lay them aside. Take the meat from the body, and mix with shred lettuce and tartar sauce, pile this up on a silver entrée dish, then cover with Mayonnaise sauce, on which sprinkle some pounded lobster roe; place the heart of a lettuce in the centre, and surround it with the pieces of lobster, with heart lettuce leaves between each, and garnish round the border with hard-boiled eggs, cut into quarters, and croûtons of aspic jelly.

Fillets of Soles à la Cardinal.

Clean, skin, and fillet a medium sized sole, divide each fillet in two, making in all eight pieces. Put these on a buttered dish, with a morsel of butter on each, cover with buttered paper, then with another dish of the same size, and cook in the oven for ten minutes, after which take them off the dish, and put them aside till quite cold. Have ready about half a pint of Cardinal sauce (see recipe for it), add to it about a gill of stiff savoury jelly, with a little of the gravy from the dish on which the fish was cooked, mix well, pour into a basin, and stir occasionally till quite cold, but not set. When ready, coat the pieces of sole, and put them aside to firm; then arrange neatly in a circle on an ornamental paper, with prawns stewed in a little stock, and mixed with aspic jelly, in the centre, and a wreath of parsley for a border.

Imitation Foie-Gras.

Cut in small pieces equal quantities of fat bacon, veal, and livers of chickens or fowls, say four ounces of each, put them on in a stew-pan, with a few pepper-corns, two cloves, one bay-leaf, two sprigs of parsley, a few mushrooms, and a very small onion sliced. Let it fry all together for a minute or two, but not too long, as the liver has a tendency to harden, then remove to the side of the fire, and let it simmer for twenty minutes. When ready, add a little salt, then pound in a mortar, after which force through a wire sieve, spread out on a dish, and set aside for use. If wanted for a shape, cut into small round cakes, place them in circular order in a border mould, with aspic jelly, proceeding very much in the same way as described in the recipe for *Cream of*

Whiting in Aspic Jelly. In addition to the parsley and lobster roe, hard-boiled whites of eggs and truffles, cut into small pieces, may be used for ornamenting.

Plain Salad.

Take the number of lettuces required, pick off the outside and blemished leaves, lay the stocks in salt and water for about half an hour, then drain and shred down into pieces not too small, after which shake them well in a dry cloth, to take the water from them. Have a little mustard and cress washed and drained, mix them with the lettuce, put altogether in a salad bowl, and ornament with radishes and hard-boiled eggs cut in quarters. Immediately before serving, pour over it the following sauce: take the yolks of two hard-boiled eggs, bruise them in a basin, add a tea-spoonful of mustard, one of sugar, a little salt, two table-spoonfuls of vinegar, a little salad oil, two table-spoonfuls of thick cream, and mix all together.

VEGETABLES.

To boil Green Peas.

Shell and wash the peas, put them into a stew-pan in plenty of boiling water; add salt, a tea-spoonful of pounded loaf sugar, and boil them twenty minutes, when they will be tender, if young; if old, they will require a longer time. Drain them in a colander, and dish immediately. If peas are allowed to stand in the water after being boiled, they lose their colour.

To stew Young Peas and Lettuce.

Take two heads of cabbage lettuce, pick off the outside leaves, and lay them in salt and water for an hour; cut them down in slices, run cold water on them, put them in a sauce-pan with a tea-cupful of rich gravy, shake in a little flour, some pepper and salt, a table-spoonful of sugar, one quart of green peas, and let them stew closely covered, at the side of the fire, until the peas are soft and the sauce much reduced; add a little cream, shake the sauce-pan, but do not stir it. Serve hot on a dish by itself, or under chickens, sweet-breads, or any dressed meat you choose.

To boil Asparagus.

Wash and scrape them well, tie them up in small bundles, cut them all even at the white ends, and lay them in cold water; when wanted, put them on in boiling water, with salt, and boil them quickly for fifteen minutes. Have a slice of toasted bread cut in four, and the crusts cut off; dish the asparagus with the tops meeting in the middle of the dish, cut off the strings, and serve with butter sauce in a sauce-tureen.

To boil Sea-Kale.

Cut off any part that may be at all green, lay it in cold water and wash it clean; put it on in boiling water, with salt, and boil it quickly for twenty minutes; have a slice of toasted bread in the dish, take out the kale with a fish-slice, and dish it upon the toast, laying it all one way, and pour butter sauce over it.

To boil Artichokes.

Cut off the stalks close to the bottom ; let them lie in salt and water for two hours, wash them well, put them on in boiling water with salt and a small bit of potash ; boil them constantly for about one hour and a half, when they will be tender, if young ; if old, they will require another half hour ; take them out of the water with a fork, put them in the dish, and serve with butter sauce in a sauce-tureen.

To boil Cauliflower.

Cut them neatly, and lay them an hour or two in salt and water ; rinse them in plenty of cold water, put them in boiling water with some salt and a pinch of soda, and boil for fifteen or twenty minutes. When you dish them, take them out of the water with a fork and fish-slice, lay them in the dish, and pour butter sauce over them.

To boil Spinach.

Pick it carefully, lay it in water, and when you are to boil it, wash thoroughly in plenty of cold water ; have a pan with boiling water, some salt, and a bit of soda ; put in the spinach, boil it twenty minutes, pour it into a colander, then run cold water on it ; when cold, let it stand till the cold water runs from it ; set the drainer in a basin, and with a beater or wooden spoon beat it perfectly smooth ; put an ounce of butter in a small sauce-pan, put in the spinach, two table-spoonfuls of cream, a little pepper and salt ; put it on the fire, and stir till very hot. When dished, it is marked in squares with the back of a knife ; if for supper, serve with poached eggs on the top.

To dress Young White Turnips.

Clean and peel them, and boil them in salt and water ; when they are tender, pour melted butter over them ; or they may be stewed in milk till tender, thickened with cream and flour mixed together. Season with white pepper and salt. Dish them, and pour the sauce over them.

To boil French Beans.

Cut off the stalks, and string them, cut them into very thin slices, and put them into cold water with a little salt ; half an hour before dinner put them in boiling water and salt, boil them quickly for half an hour, drain, and dish them immediately ; keep them hot, but do not allow them to lie in the water, else they will lose their green colour. Serve with butter sauce in a sauce-tureen.

To boil Windsor Beans.

Shell and skin them, put them in boiling water and salt, let them boil till tender, pour the water from them, and serve with pickled pork or minced parsley and butter sauce.

To dress Jerusalem Artichokes.

Clean and pare them, put them in boiling water and milk, with salt, and boil them until they are soft. Pour the water off them, and serve with butter sauce over them, or mix a table-spoonful of flour with a tea-cupful of cream, season with white pepper and salt, a little nutmeg, and stir till it boils, then pour it over the artichokes.

To stew Cucumbers.

Skin and slice the quantity of cucumbers you require, and lay them in vinegar and a little salt. Have a pint of white stock, a little parsley and thyme, and a piece of butter rolled in flour, shake it until it boils, then add a table-spoonful of vinegar, drain the cucumbers, put them in the stew-pan, and let them stew slowly till tender. When you are to serve them, take out the parsley and thyme, add a tea-spoonful of sugar, and make it hot. Dish the cucumbers, and pour the sauce over them.

To stew Red Cabbage.

Take off all the outside leaves, slice it as for pickling, put it into a stew-pan with a pint of good stock, a little pepper and salt, cover it closely, and let it stew one hour, then add two table-spoonfuls of vinegar, let it boil for fifteen minutes, and serve hot.

To stew Beetroot.

Take a pint of good stock, wash one beetroot, and scrape it clean and cut it in slices about half an inch thick. Have the stock boiling, with a little salt and pepper in it; put in the sliced beetroot, cover it close, and let it stew for half an hour; add two table-spoonfuls of vinegar, let it stew another half hour, then dish it neatly, and pour the sauce over it.

To boil Beetroot.

Wash it well, taking care not to break the points, as it will spoil the colour, put it in a pan, cover with boiling water, and boil till tender, which takes about forty minutes, then skin and trim the heads neatly, put them

in a jar, and when cold cover with vinegar. Serve it in slices in a corner-dish, with a little of the vinegar poured over it.

To stew Onions with White Sauce.

Peel as many large onions as you require, put them into a sauce-pan, and cover them with white stock, a little white pepper, and salt ; cover them, and let them stew for an hour. Mix a small tea-cupful of cream with a table-spoonful of flour ; add this to the onions, shake it well until it boils, and dish the onions with the sauce over them.

If you wish to have them stewed with a brown sauce, brown two ounces of butter, add a pint of good stock, with salt and pepper, put in the onions and stew them for an hour. Dish them hot with the sauce over them.

To mash Turnips.

Wash and peel the number required ; cut each into four, put them on in boiling water with a little salt, and boil them quickly until they are soft, put them upon the back of a sieve, and with a wooden spoon press them through it. Put a little bit of butter in a stew-pan, put in the turnips, a little white pepper and salt, and stir until very hot and dry. A little before dishing, put in half a tea-cupful of thick cream, and mix it well. Dish them by themselves, or under dressed meats.

To dress a Cucumber to be served with Salmon.

Peel and slice the cucumber very thin ; sprinkle the slices with pounded salt and sugar ; let them lie for two hours, and pour off the juice. Have a little vinegar, a table-spoonful of salad oil, and beat up together, pour it

over the cucumber, and sprinkle a little white pepper over it.

To boil Brussels Sprouts.

Take the quantity required, pick off the withered leaves, and steep them in cold water with salt in it for half an hour; then drain, and put them on in boiling water, with a pinch of soda and a little salt, let them boil for ten minutes, then drain and serve. If to be taken alone,—that is without meat,—serve with melted butter in a sauce-tureen.

SAVOURY ENTREMÊTS AND BREAKFAST DISHES.

Egg Balls.

Boil four eggs for fifteen minutes, take them out and lay them in cold water for ten minutes, then take off the shells and whites, and pound the yolks in a mortar, drop in the white of one egg, add a little flour, beat it up with a spoon, and form into eight little balls.

Buttered Eggs.

Beat up as many fresh eggs as you require, put a piece of butter in a sauce-pan, shake it one way until melted, add two table-spoonfuls of cream, put in the beaten eggs and stir constantly until they become thick. Have slices of toasted bread buttered and hot, cut into square pieces, on which pile the eggs, and serve on a napkin.

Minced Ham with Eggs.

Take some slices of boiled ham, and mince very fine ; put a little pat of butter in stew-pan, with a little flour, and brown it, then put in the minced ham, with a spoonful of stock, stir, and make it hot. When wanted, serve with poached eggs on the top.

Savoury Omelette.

Take three eggs, separate the yolks from the whites, put the yolks in a basin, and beat the whites on a dinner-plate to a snow ; beat up the yolks with a little salt, a table-spoonful of flour, and two table-spoonfuls of thick cream ; mince a little green parsley, one onion, with some sweet herbs, add them to the yolks, and mix in the whites. Have a clean frying-pan with a piece of butter hot, pour in the omelette, and hold it over a slow fire, at a good distance, until fastened and well risen ; then hold it before the fire, brown it, and dish on a napkin. You may make another omelette the same way, by substituting grated ham, tongue, or pounded chicken, keeping out the parsley and herbs.

Cheese Fritters.

Beat up two table-spoonfuls of flour with one of made mustard, add half a tea-cupful of sweet milk, a little salt, two ounces of Parmesan cheese grated, and the whites of two eggs, beat up till very stiff, and mix all gently together. Have some lard boiling in the frying-pan, drop them in with a dessert-spoon, fry them to a nice light brown, drain in the oven, and dish them on a napkin.

Welsh Rabbit.

Take half a pound of Dunlop or Gloucester cheese, cut off the skin, take a small frying-pan, put in it half a tea-cupful of strong ale, and when it boils put in the cheese, and let it boil for a minute or two ; then stir in a tea-spoonful of mustard when it becomes a liquid ; toast a thick slice of bread, cut off the crust, butter it well, and set it before the fire to keep it hot. When it is wanted, have a dish and cover very hot, put the cheese on the toast, and send it to table immediately.

Macaroni with Cheese.

Put four ounces of macaroni into a stew-pan, cover it with cold water, and let it stand for an hour, then put it on the fire, let it come to the boil, and boil slowly till soft, after which drain through a colander. Melt in a stew-pan one ounce and a half of butter, with the same of flour, add to it about half a pint of good milk and a little salt, stir till it boils, then add the macaroni, and move the pan till well mixed. Have an ornamental paste border round the dish on which it is to be baked, and two ounces of cheese grated, put a little of the prepared macaroni in the dish, on which strew thickly grated cheese and dry mustard, then another layer of macaroni, and so on, finishing on the top with grated cheese and morsels of butter placed here and there. Bake in a hot oven till the border is ready, when the macaroni will be done also, and serve hot on another dish, having a folded napkin on it.

Kedgerree.

Remove the bones from a cold boiled haddock, break it into small flakes, add one breakfast-cupful of boiled

whole rice, prepared as for curry, two hard boiled eggs shelled and minced, a little salt, and one tea-spoonful of dry mustard. Melt and brown a little in a frying-pan about two ounces of butter, add the mixture to it, with one tea-spoonful of cayenne sauce, and heat thoroughly, stirring constantly with a fork. Serve hot with three-cornered croûtons of bread neatly arranged round the dish, with sprigs of parsley in between each, and vermicellied yolks of eggs strewn on the top. Cold cod may be cooked in the same way. Vermicellied yolks of eggs are simply hard-boiled yolks, passed through a wire sieve.

Cheese Ramakins.

For eighteen cases, separate the yolks from the whites of five eggs. Beat two ounces of butter to a cream, then add by degrees, while beating, three of the yolks. Make a batter of one good table-spoonful of flour and a little milk, mix with the butter and yolks, then add about three ounces of grated Parmesan or Gruyère cheese, pepper, salt, and a very little cayenne. Switch up to a stiff froth the five whites of eggs, and mix all together very gently and lightly. Have the ramakin cases oiled with a little salad oil, fill them a little more than half, sprinkle on each a little grated cheese, and bake in a quick oven for about seven minutes. Arrange them neatly on a folded napkin, and serve immediately.

Nudels with Cheese.

Melt in an enamelled pan one ounce of butter with one ounce of flour, add five table-spoonfuls of milk, a pinch of salt, and a few grains of cayenne, stir well till it becomes a thick paste and leaves the sides of the pan ;

then remove from the fire and stir in two ounces and a half of grated cheese, mixing thoroughly, drop in two eggs, one at a time, stirring well after each, put on the fire again and stir till the eggs are cooked without allowing it to boil. Have a pan with boiling water in it and a good teaspoonful of salt, drop the mixture in dessert-spoonfuls into it, after which remove from the fire to take it off the boil. Let them poach for fifteen minutes, drain, and serve hot on a napkin with brown bread crumbs sprinkled on them.

Cheese Straws.

Rub two ounces of butter into four ounces of flour, then mix with it four ounces of finely grated cheese, a tea-spoonful of dry mustard, a pinch of cayenne, and make into a smooth dough with two eggs; roll this out, and give it a few folds similar to pastry; let the last fold form it into a square, then with a knife or paste runner cut it into straws about four inches long; put them on a clean oven tin, and bake in a moderate oven to a nice light brown. Have a table napkin neatly folded on a dish, pile them on it crosswise, place them before the fire to toast, and serve hot.

Cheese Aigrettes.

Grate three ounces of Parmesan cheese, and put it aside on a plate. Put on in a sauce-pan half a pint of water with two ounces of butter, let it come to the boil, then stir in two ounces of fine flour, and continue stirring until it thickens and leaves the sides of the pan. Remove it to the side of the fire, add one egg, mix well; then a third of the cheese, mixing again; repeating this process till three eggs and all the cheese have been put in; season with one tea-spoonful of dry mustard and a little pepper and salt. With a dessert-spoon

drop the mixture into boiling fat, and let them cook until very much risen and a nice brown, then take them out, drain for a minute in the oven, and serve very hot on a napkin. The above will make twenty.

Cheese Custards in Shells.

Boil a red herring for five minutes, cut off the head and tail, skin it, remove the bones, pound it in a mortar with a few drops of cochineal sufficient to colour it. Pass it through a wire sieve with a wooden spoon, then dry on the stove, and put aside for use. Make a custard with three eggs and six table-spoonfuls of milk, add to it two ounces of grated Parmesan cheese, a little white pepper and grated nutmeg. Fill the shells with the custard, strew some of the red herring crumbs on the tops, warm in the oven, and serve. The above is sufficient to fill a dozen of shells.

Iced Cheese.

Separate the yolks from the whites of three eggs, beat the yolks with one tea-spoonful of dry mustard, a little white pepper and salt, then add half a pint of cream and four ounces of grated Parmesan cheese, and mix well. Switch up the whites of the eggs till very stiff and light, and mix together carefully and lightly. Freeze in the usual way in a square or oblong mould, and, just before serving, turn out and cut into pieces one inch and three-quarters long, one inch broad, and a quarter of an inch thick. Dish in a circle, the slices overlapping each other, with lettuce or endive in the centre.

Iced Cheese, No. 2.

Melt in a sauce-pan three ounces of grated Parmesan cheese, with half a pint of milk, then let it get cold, and

mix it with a small tea-cupful of cream, one tea-spoonful of dry mustard, and a little pepper and salt. Pour into a square mould, and freeze in the usual way. When wanted, turn out and cut into small cakes about two inches long by an inch and a quarter broad, and dish in a circle, the one overlapping the other.

Cheese Canapés.

From thin slices of stale bread cut, with a cutter about two inches long and an inch and a half broad, as many croûtons as you require, and fry to a light brown in clarified butter. Spread a little *madé* mustard on each, then a thin slice of cheese, on which sprinkle a little pepper, and put them in the oven or before the fire till the cheese is melted, and serve hot.

Scotch Woodcock.

Mix in a pan on the stove two ounces of grated Parmesan cheese, one tea-spoonful and a half of anchovy paste, half a tea-cupful of cream, and a small pinch of cayenne. Let it melt and just come to the boil. Have three slices of bread fried in butter to a nice light brown. Cover each with the mixture, and serve as hot as possible.

Ham Toast.

Cut thin slices of bread from a stale loaf, take off the crust, divide into pieces from two to three inches long, and fully an inch wide, and fry in boiling fat. Cover half the number of the pieces of toast with lean ham, sliced as thin as possible, sprinkle over them some grated Parmesan cheese, and lay on that the remaining slices of toast. Put them in the oven till thoroughly heated, and serve very hot on a folded napkin.

Mushroom Toast.

Take as many mushrooms just opened as will be wanted, remove the stalks, wash and drain them, and place them on a flat dish with the hollow part upwards. Put a small piece of butter into each mushroom, sprinkle a little pepper and salt on them, and put them in the oven for about fifteen minutes, or till they are tender. With a cutter two inches in diameter cut out as many rounds of bread, half an inch thick, as there are mushrooms, scoop a little hollow in the centre of each, and fry them in boiling fat. Place a mushroom on each round of toast, with a little of the gravy, and serve hot.

Craigie Toast.

Beat three eggs, add one green chili and the inside of two tomatoes, both finely minced, a little milk, one ounce of butter, and a little salt. Mix all together, and put on in a pan to get thoroughly heated. Have small pieces of stale bread cut out half an inch thick, with a cutter either round or square, and fried in boiling fat. Cover the toast with the mixture, and serve hot.

Stuffed Eggs.

To make twelve, boil six eggs for ten minutes, and put them in cold water for a short time. Take them out, and divide each crosswise, taking care not to break the white part, take out the yolks, and flatten the white cups at the ends by slicing off a very little. Pound the yolks with one ounce of butter, three anchovies, washed and trimmed; chop together eight olives, one tea-spoonful of capers, and three pieces of truffle; add these to the yolks, season with pepper, salt, and a few grains of

cayenne, and mix well. Fill the cups with this mixture, raising them towards the centre, and smoothing them with a knife dipped in water. Garnish them on the top with chopped truffles, and put them in the oven till thoroughly heated ; place each egg on a round croûton of bread, and serve. If preferred, they may be served cold, without being put in the oven.

Anchovy Eggs.

For a party of twelve have six large eggs, boil them ten minutes, let them cool, and take the shells from them carefully: Divide them in two crosswise, scoop out the yolks, and cut off the points from the white, in order to flatten them for dishing. Wash, scale, and bone twelve anchovies, cut a long fillet from the back of each, which divide in two, and lay aside for garnishing. Pound the anchovies in a mortar, then add the yolks, and pound them together, adding a few drops of salad oil, a little finely-chopped parsley and shalot, a few grains of cayenne, a little grated nutmeg, and white pepper and salt to taste. With this mixture fill up the cups made from the white of the eggs, raising them a little towards the centre, and making them smooth with a knife dipped in cold water. Ornament with two stripes of anchovy and one of boiled white of egg, placing the stripe of egg in the middle, and one stripe of anchovy on each side of it. Chop some lettuce or endive, put it on a dish, arrange the eggs neatly on it, and serve cold.

Suprême of Eggs.

Boil five eggs for ten minutes, let them cool, and take the shells from them carefully ; cut them across, scoop out the yolks, and cut the points off the whites to flatten

them for dishing. Pound the yolks in a mortar with one ounce of butter, two ounces of grated Parmesan cheese, the raw yolk of one egg, a tea-spoonful of dry mustard, two table-spoonfuls of thick cream, a pinch of cayenne, and a little white pepper and salt. Pound all well together, fill the cups made from the whites, raising them towards the centre, and smoothing with a knife dipped in cold water. Strew a little grated cheese on them, and put them in the oven for ten minutes, but do not colour them. Spread what is left of the yolk mixture on the bottom of the entrée dish, arrange the eggs on it neatly, put a small diamond of beetroot or pickled gherkin on the top of each, and serve with Chili vinegar.

Finnan Haddock Canapés.

Cook a little on the gridiron, or in the oven, a good sized finnan haddock, remove from it the bones, skin, and trimmings, pound it well in a mortar, with three ounces of butter, and pass through a wire sieve with a wooden spoon. Cut out eighteen or twenty rounds of stale bread, three-eighths of an inch thick, with a two-inch cutter, and fry them in butter to a nice golden brown. Cover them with the mixture, raising it towards the centres, put in the oven long enough to get thoroughly heated, but not to brown, and serve hot.

Soufflé Potatoes.

Wash and brush eight potatoes of an ordinary size, flatten them at one end by cutting a slice from each, and roast them in the oven. When quite ready take them out, cut a slice from the other end of each, scoop out the potatoes, taking care to keep the skins whole, and put them through a colander into a basin. Switch

them till very light, with an ounce of butter, half a gill of cream, and one egg ; add ketchup, pepper, and salt to taste. With this mixture refill the skins, sprinkle a little grated cheese on the top, and put them in the oven till they rise and get brown. Serve hot on a table-napkin, and garnish with parsley.

Dressed Crab.

Take a large freshly boiled crab, break it up, take out all the meat from the body, then rub it through a sieve, add one tea-spoonful of salad oil, a little dry mustard, a few grains of cayenne, and pepper and salt to taste. Break the thick ends of the small claws, and the whole of the large ones, take out the white meat, break it very small, being careful that no small bits of shell are left in it, add one tea-spoonful of salad oil, the same of vinegar, and season with pepper, salt, and a few grains of cayenne. Cleanse and brush the large round shell, break away the inside white part till within about an inch of the edge, fill the two ends with the prepared white meat, and the middle with the yellow. Ornament with finely-minced parsley and pounded lobster roe, and serve on a napkin, with the small claws placed neatly round it.

Cauliflowers au Gratin.

Take away the green stalks from the cauliflowers, divide them into quarters, throw them in cold water with a little vinegar in it, to draw away the insects, then put them on in boiling water with a little salt in it, and let them boil about fifteen minutes. Drain on a sieve, and place them neatly on a vegetable dish, flowerets up. Mix one ounce of butter with one ounce of flour, put it on in a sauce-pan to melt, then add half a pint of milk,

season with pepper and salt, and let it boil five minutes, stirring constantly. Have about two ounces of cheese grated, mix an ounce and a half with the sauce, pour it over the cauliflowers, then sprinkle the remainder of the cheese on the coating of sauce, then bread crumbs, with here and there a morsel of butter. Put the dish in a quick oven till nicely browned, and serve hot.

Oyster Canapés.

Bone, skin, and trim three or four sardines, and mince very finely, add about half an ounce of butter, one teaspoonful of flour, one of Worcester sauce, one of ketchup, one of essence of anchovies, two eggs, a little cayenne, and salt if necessary. Mix all together, and put it on the fire in a sauce-pan to heat and thicken, but not to boil. Cut out as many rounds of stale bread as will be required, with a two-inch cutter, fry them in boiling fat; cover them with the mixture, and serve hot.

Italian Polpetti.

Take about six ounces of any cold meat, free it of skin and fat, and chop or cut it into very small dice; mix with this two ounces of cold ham or tongue, a few tinned or cooked mushrooms, or truffles, also cut in small dice, one ounce and a half of grated cheese, a little grated nutmeg, and one dessert-spoonful of Oude sauce. Make a sauce of one ounce of butter with one ounce of flour, add nearly half a pint of stock, and let it boil from five to ten minutes. Season with nutmeg, pepper, a pinch of sugar, and the juice of half a lemon, remove to the side of the fire, add the yolks of two eggs, put it on again, and stir till the eggs set, but do not let it boil. Put in the mixture of chopped meat, etc., into the

sauce, and stir till thoroughly heated, but do not let it boil. Spread out on a flat dish till about a quarter of an inch thick, and let it stand till quite cold and stiff; then, with a round cutter an inch and a half in diameter, stamp it out into as many as the quantity will make, cover these with bread crumbs, then brush them with the two whites of eggs, again cover them with bread crumbs, and fry in boiling fat to a nice light brown. Dish in circular order, with prepared cheese and macaroni in the centre, and serve as hot as possible. This is sufficient for a double entrée.

Small Macaroni Timbales.

To make twenty, put on four ounces of best macaroni in cold water, let it simmer till soft, which will take nearly an hour, and drain it. When cold cut it into half-inch lengths, put these on in a stew-pan with one ounce of butter, four ounces of grated cheese, a little dry mustard, pepper, and salt. Stir over the fire for a minute, or till the cheese is melted. Line the small moulds with common paste or trimmings of puff paste, then fill with the prepared macaroni, sprinkle grated cheese on the top of each, bake in a quick oven to a nice brown, turn out, and serve hot on a napkin.

Mushroom Soufflé.

To fill eighteen paper cases, put on the fire in a small sauce-pan a pint basket of mushrooms, with a little salt, and let them simmer gently for ten minutes, to soften them, then strain off the liquor into a basin, pound the mushrooms in a mortar, and pass through a wire sieve. Make a white sauce with a little butter, flour, strong white stock, and the mushroom liquor; allow it to cool,

then add four table-spoonfuls of it, along with the yolks of three eggs, to the purée of mushrooms, and mix thoroughly. Switch up the whites of four eggs to a stiff froth, and mix all together very carefully and lightly, season with pepper, and, if necessary, a little salt, fill the previously oiled cases about two-thirds, bake in a moderate oven until very much risen and slightly browned, and serve immediately.

Olives and Anchovies.

Cut from slices of stale bread, about a quarter of an inch thick, with a round cutter an inch and a half in diameter, twelve rounds, and fry them lightly in boiling fat. Take one dozen of anchovies, wash and wipe them, then remove the fillets, put aside twelve on a plate, pound the other twelve with a pat of butter. Take a dozen olives, peel them clean off the stones, breaking them as little as possible, then stuff them with the anchovy butter, and restore to their original shape. Spread the croûtons lightly with anchovy butter, place a stuffed olive neatly on the centre of each, then twine round the olives the fillets of anchovies, one for each, with the skin side out, and serve cold on a neatly folded napkin or ornamental paper.

Cheese Custards.

For a party of eighteen or twenty, beat up in a small sauce-pan five eggs, add to them half a pint of milk, season with white pepper, grated nutmeg, and salt, then put on a slow fire, and stir until it begins to thicken, after which take it off, and stir in four ounces of grated Parmesan cheese. Brush eighteen small zephyr moulds with melted butter, fill them with the custard, put them

in a stew-pan with boiling water in the bottom, cover with a round of buttered paper, and steam slowly till firm, which takes about twenty minutes. When ready, turn out and serve on two dishes, with powdered red herring sprinkled on the top of each. (For the *Red Herring Powder*, see *Cheese Custards in Shells*.)

Cheese Custard Fritters.

Prepare the custards as in the foregoing recipe, and set them aside to cool. When quite cold, brush them with beaten egg, seasoned with a little pepper and dry mustard, then coat with fine fresh bread crumbs, fry to a light brown in boiling fat, and serve hot on a folded napkin.

Savoury Cheese Cakes.

Put on in a sauce-pan a gill of sweet milk with one ounce of butter and a little salt, let the butter melt and come to the boil, then stir in two ounces of flour with a wooden spoon, and go on stirring till quite smooth. Beat it on the fire for a minute, then take it off, and add to it three ounces of grated Parmesan cheese, half a tea-spoonful of dry mustard, and a little white pepper, then stir in two eggs, adding one at a time. Take about a quarter of a pound of puff-paste trimmings, roll it to about an eighth of an inch in thickness, stamp out two dozen of rounds with a cutter two inches in diameter, put them on an oven tin, about an inch apart from each other, brush them with beaten egg, put a tea-spoonful of the prepared mixture on the centre of each round, then turn up the sides so as to form them into the shape of a three-cornered hat, brush them lightly with egg, bake in the oven to a nice light brown, and serve hot on a folded napkin.

Tomatoes au Gratin.

Take the number of fresh tomatoes required, cut each through the middle crosswise, squeeze out the seeds and water, taking care to keep the outsides of the tomatoes whole, then stuff them with minced ham, mixed with a few chopped mushrooms previously cooked, some bread crumbs; season with a little pepper and salt, and moisten with an egg. Place them on a baking-dish, strew bread crumbs over them, and on each a morsel of butter, then put them in the oven for about fifteen minutes.

Mushrooms au Gratin.

For this dish take the best large mushrooms, remove the stalks, and peel them carefully without breaking them, then put them into a colander and run cold water on them to free them of sand. Fill them with the same stuffing as described in the foregoing recipe, put them on a baking-dish, strew with bread crumbs; place a morsel of butter on each, and bake in the oven for about fifteen minutes.

Anchovy Canapés.

Prepare the croûtons of bread in the same way as described in recipe for *Olives and Anchovies*. Wipe, trim, and fillet the anchovies, cut each fillet in two the long way, and lay them aside, pound the remainder with a little butter, with which spread the croûtons of bread, then lay on crosswise like lattice-work the fillets cut in stripes to suit the canapé or cushion, and heat in the oven for a minute or two, taking care not to let them brown. Serve as hot as possible on a folded napkin. Cold anchovy canapés are done in the same

way, the only difference being that the fillets are laid on in long stripes, with chopped green parsley and hard-boiled eggs minced, placed alternately between.

Canapés of Herring.

Prepare the croûtons of bread as already described. Trim and skin a red herring, remove the fillets and cut them in stripes, pound the remainder with a little butter, with this spread the croûtons, then lay on the stripes of herring crosswise, and cook in the oven for about ten minutes. Serve hot on a folded napkin.

Tomato Soufflé.

To fill ten or a dozen paper cases melt one ounce of butter with one ounce of flour, add to it about a gill and a half of tomato pulp, a little powdered thyme, white pepper, and salt, let it boil gently for five minutes, stirring constantly, after which remove to the side of the fire, mix in the yolks of two eggs, then pour into a basin, and set aside to cool a little. While it is cooling, switch up the whites of the eggs to a stiff froth, and mix gently together. Fill the paper cases about two-thirds, bake in the oven for about ten minutes, and serve hot on a napkin.

Soufflé Tomatoes.

The tomatoes must be of the medium size, well shaped, and not too ripe; cut a very thin slice off the top of each, squeeze out the seeds and water, then with a teaspoon scoop out the insides, being very careful to keep them whole, and sprinkle with a little pepper and salt. Prepare a soufflé mixture as described in the foregoing recipe, using the slices cut off and what was taken from

the insides of the tomatoes to make the pulp. Fill the tomatoes nearly to the top with the soufflé mixture, and bake in the oven for fifteen or twenty minutes, and serve immediately.

Devilled Legs of Turkey.

Mix together a table-spoonful of French mustard, one of salad oil, one tea-spoonful of essence of anchovies, and one table-spoonful of cayenne sauce. Score with a knife the legs of the turkeys, then rub in the mixture, and cook on the gridiron till crisp and brown without burning.

Savoury Iced Soufflé.

Make about a gill of highly seasoned tartar sauce, switch up till stiff one gill of cream, do the same with the whites of two eggs, then cut into quarter-inch dice some cold lobster or prawns, chicken, or game; if chicken, a little cold tongue and truffles cut in the same way should be mixed with it. Mix all these ingredients carefully and lightly together, fill the paper cases, sprinkle on the tops with lobster roe or powdered red herring, and freeze in a cave in the same way as sweet iced soufflé.

Savoury Croquettes of Rice.

Put on three ounces of the best whole rice with one pint of white stock, one ounce of butter, a little pepper and salt, and let it simmer gently by the side of the fire till soft, which will take about forty-five minutes. When ready, stir in one ounce of grated Parmesan cheese and the yolks of two eggs, stir over the fire till the eggs begin to thicken, then pour out on a flat dish, and set aside till quite cold and stiff. Form into balls of an equal size,

roll them in flour, then brush lightly with beaten egg, coat with bread crumbs, and fry in boiling fat, drain in the oven for a minute or two, and serve hot on a neatly-folded napkin, with sprigs of parsley for garnish.

PUDDINGS AND PASTRY.

Split Pease Pudding.

Take one pound of split peas, an ounce of butter, a little soda, and tie them up in a cloth, leaving plenty of room to swell; put in a stew-pan with boiling water, boil for two hours, and rub them through a sieve. When all pressed through, put it into a stew-pan, with a little salt and white pepper; put it on the fire with an ounce of butter, add a little of the water in which it was boiled, and stir till thick. Butter a basin and press in the peas to make it a nice shape; when wanted, turn it out in a corner-dish by itself, or slice it, and lay it round boiled pork. Pease pudding should always be sent to table with boiled pork.

Suet Dumpling.

Mince half a pound of good beef suet, mix it with one pound of flour, a quarter of a pound of brown sugar, half an ounce of ground ginger, and two tea-spoonfuls of baking powder, three gills of milk, a little salt, and mix them all together. Butter a basin or tin mould, put in the mixture. Put it into a pan with an inch of boiling water in the bottom, cover with buttered paper, and

steam for three hours. As the dumpling rises in the process of cooking, the mould must not be filled more than three-quarters. When ready, turn out and serve with fruit sauce.

Marmalade Pudding.

Grate six ounces of loaf-bread into a basin, pour over it three gills of boiling milk, and set aside till nearly cold. While the bread and milk are cooling, separate the yolks from the whites of three eggs, beat the yolks with two ounces of raw sugar for ten minutes, then add a full tablespoonful of marmalade, and mix with the bread and milk. Have the whites switched on a dinner-plate to a stiff froth, mix gently with the pudding, then pour into a melon mould previously buttered and ornamented with stoned raisins. Have a pan ready with enough of boiling water in it to reach the height of the pudding inside the mould—no higher, place it immediately after finishing in the water, then remove the pan just far enough from the fire to take it off the boil—no more, and let it cook in this way for one hour and three quarters.¹ When ready, take it out of the water, take off the lid, let it stand from five to ten minutes, then turn out and serve with custard sauce poured round it.

Yorkshire Pudding.

Take six tablespoonfuls of flour, a tea-spoonful of salt, and mix it with a little cold milk. Have three

¹ This method of cooking should be adopted for all puddings having eggs in them, for the simple reason that it prevents the hardening of the eggs, and so renders them easier of digestion and produces a finer consistency.

eggs well beaten, mix them with the flour, boil one pint of milk, and pour it in amongst the eggs and flour, stirring all the time. Have a square tin-pan greased, pour in the pudding, and set it upon a gridiron a few minutes, then place it under beef while roasting, and send it to table, cut in small square pieces.

French Sago Pudding.

Put on three ounces of sago with one pint of milk ; let it boil for ten minutes, stirring constantly, and just before taking it off the fire stir in half an ounce of butter ; then pour into a basin to cool, during which stir occasionally. Beat the yolks of three eggs with two ounces of sugar, then add one table-spoonful of marmalade and mix with the sago, whip the whites to a stiff froth, mix all gently together, pour into a well-buttered pudding mould, and cook same as Marmalade Pudding, p. 207.

Queen's Pudding.

Pound two ounces of orange peel, with one of blanched bitter almonds ; put it on the fire in a brass pan with a pint of sweet milk, and stir till it boils five minutes, pour it through a fine drainer in amongst two ounces of arrowroot, previously dissolved in a little cold water ; add a pint of cream, and stir occasionally till nearly cold. Have a quarter of a pound of ground white sugar beat up with six eggs, adding one at a time, and mix all together. Butter and ornament a melon mould with cut angelica, pour in the pudding, and steam for two hours. Serve with custard and sweetmeats round it.

Moderate Pudding.

Mix together a breakfast-cupful of mince beef suet, two ounces of bread crumbs, four ounces of currants,

half a pound of raisins cleaned, and two ounces of almonds. Beat up four eggs, then add two table-spoonfuls of raw sugar, half a nutmeg, a little pounded mace, a little cinnamon, and one tea-cupful of milk. Butter a melon shape, and ornament with raisins, mix the currants, and the remaining part of the raisins with the bread, suet, and half of the almonds; the other half to be kept to ornament the outside of the pudding. Add a glass of brandy or rum, put the pudding in the shape, butter the cover, fix it on, put it in boiling water, and let it boil for three hours. When wanted, turn it out; place sliced almonds in rows between the raisins, and serve with wine sauce in a tureen.

Bread and Butter Pudding.

Stone four ounces of raisins, wash and dry four ounces of currants, cut some slices of bread very thin, pare off the crusts, and butter them. Butter the shape well, and put the raisins in rows on the inside, then put in a slice of bread, the butter side next the shape; lay in some raisins and currants, then a slice of bread, then fruit, and so on, alternately, until the shape is three-fourths full. Beat up three eggs with one table-spoonful of sugar, add a little lemon juice, grated nutmeg, a little milk and one glass of brandy or rum, mix them well together, and pour into the shape, butter the cover, and boil or steam it for two hours. Serve with wine sauce poured round it.

Newcastle Pudding.

Take six ounces of rice flour, six ounces of pounded white sugar, four eggs, a little carbonate of soda, put them all in a small basin, and beat them up with a spoon, till very light and white. Have four ounces of

butter, beat to a cream, mix with the pudding, add ten drops of the essence of almonds, and beat them all together for about five minutes, then butter a mould, pour in the pudding, butter the cover, put it on to steam or boil for two hours, and serve with wine sauce poured round it.

Plum Pudding.

Mix together one pound of stoned raisins, one pound of cleaned currants, one pound of beef suet minced, one pound of bread crumbs, two apples cut in small dice, a tea-spoonful of ground ginger, one of cinnamon, one of salt, one nutmeg grated, two ounces of orange peel minced, and three ounces of flour. Beat four eggs with half a pound of brown sugar, add a tea-cupful of milk, and one glass of brandy, mix this with the pudding, and if you find it too stiff, add a little more milk. Butter the middle of a pudding cloth, shake a little flour over it, put the cloth over the top of a basin, put in the pudding (this gives it a round shape), put it in boiling water, and boil it nine hours, taking care it does not get off the boil; add boiling water when required, and send it to table very hot. Serve with wine sauce poured round it.

Tapioca Pudding.

Take six ounces of tapioca, soak in half a pint of milk for an hour. Put it on the fire in a stew-pan, with one pint and a half of milk, stir till it boils, then draw it to the side of the fire, and let it simmer till soft. Beat up two eggs with two table-spoonfuls of sugar, and one of marmalade, mix all together, put it in a baking dish, and bake before the fire or in a slow oven. If you boil this pudding, put six eggs instead of two.

Cocoa-nut Pudding.

Grate three-fourths of a cocoa-nut on a fine grater. Beat to a cream two ounces of butter with four ounces of sugar, then add the yolk of one egg, and beat for a few minutes, add another, and so on till you have put in four. Have one breakfast-cupful of finely-grated bread soaked in a pint of boiling milk, mix all together, adding the cocoa-nut, the juice of a lemon, the white of the eggs switched to a froth, and one glass of brandy. Butter a melon mould, into which pour the pudding, boil it for two hours, and serve with brandy sauce.

Cabinet Pudding.

Slice thin nine penny sponge cakes ; pound in a mortar four ounces of ratafia biscuits ; mince three ounces of citron peel and three ounces of sultana raisins. Have a melon mould carefully brushed with half melted butter, and ornamented with preserved cherries ; place in a layer of the sliced sponge cake alternately with the minced fruit and pounded biscuits until the mould is filled up ; then with a switch beat up four eggs with four ounces of sugar for five minutes ; add one pint of sweet milk ; put it on the fire in a pan till it nearly boils, add two glasses of sherry, or one of brandy, and pour over the pudding. Steam for one hour and a half, and serve hot with a wine sauce. Half the foregoing quantities is enough for a good-sized pudding.

Custard Pudding.

Put on in a pan one pint of milk, three ounces of sugar, half an ounce of cinnamon, and the rind of one lemon. Let it come to the boil, then take it off, let it stand about two minutes, and strain through a piece of muslin. Switch up in a basin for a little eight eggs,

leaving out three whites. When the milk is cold mix all together, and pour into a well-buttered custard pudding mould, let it steam slowly for about forty-five minutes, then turn out, and serve with custard sauce.

Whole Rice Pudding.

Wash four ounces of whole rice, put it on in a quart of good milk, boil until quite soft and smooth, and set aside to cool. Beat up one egg with two ounces of sugar, add the grating and juice of a lemon, or a glass of rum, mix with the rice, pour into a pudding-dish, and bake an hour in a slow oven.

Ground Rice Pudding.

Put a quart of good milk in a stew-pan, stir in four ounces of ground rice, put it on the fire and stir constantly until it boils, then set aside to cool. Beat up one egg with a large table-spoonful of sugar, add a little marmalade, mix in the boiled rice amongst it, pour it into a baking dish, and bake before the fire, or in a slow oven, for about an hour. Corn Flour Pudding is done exactly in the same way.

German Rice Pudding.

Put on in a stew-pan one ounce and a half of whole rice with one pint of milk, stir occasionally till it boils and softens a little, then take it off and mix it in a basin with a tea-cupful of grated bread. Beat to a cream one ounce of butter, add two ounces of ground sugar, beat a little longer, then add the yolks of three eggs one at a time, beating three minutes between each, mix with the rice and flavour with the juice of half a lemon. Switch the whites of the eggs to a stiff froth and mix all together very gently, pour into a buttered mould, steam for one hour and a quarter, and serve with

the following sauce, beat the yolk of one egg with a table-spoonful of ground sugar, put it on to heat, but do not let it boil; add one glass of sherry wine, and the white of the egg, beat up till very light and stiff.

Macaroni Pudding.

Steep four ounces of macaroni for one hour; pour the water off, add a quart of good milk, and set it on to boil. When it boils, draw it to the side of the fire, and let it simmer until it is soft. Beat two ounces of butter to a cream, add two ounces of sugar, beat a little longer, then three eggs, one at a time, add the macaroni to it, and bake in a slow oven for one hour.

Aunt Mary's Pudding.

Stone four ounces of raisins, the same of currants washed and dried, a quarter of suet minced, a quarter of apples, a quarter of bread crumbs, the same of raw sugar, and mix all together. Beat up two eggs, add half a gill of milk, a tea-spoonful of pounded ginger, a little salt, half a nutmeg grated, and one glass of brandy. Butter a shape, put in the pudding, put on the cover, and boil or steam it for two hours. When wanted, turn it out, and serve with wine sauce.

Curate Puddings.

Take two eggs, separate yolks and whites, beat up the yolks with a quarter pound of white sugar, beat a quarter pound of fresh butter to a cream, and beat it up with the sugar and eggs for a little. Beat up the whites of eggs to a froth. Have a quarter pound of flour, and sift it in amongst the eggs and butter, add a little carbonate of soda, and mix in the whites of the eggs gently. Butter four tea-cups, and divide the pudding into four; you can either steam them for one hour, or bake them in a

moderate oven three-quarters of an hour. When wanted, turn them on the dish, and pour wine sauce round them.

Albany Pudding.

Soak two ounces of tapioca for an hour in one pint of milk, then put it on in a pan and let it simmer slowly till soft. Pound two stale penny sponge cakes in a mortar, add to them one ounce of ground sweet almonds, mix with the tapioca and milk, and set aside to cool. Beat up three eggs with two ounces of ground white sugar, adding one egg at a time. Mix all together, flavour with a few drops of ratafia, pour into a buttered mould, and steam for one hour and a quarter. Turn out, and serve with wine sauce.

Vegetable Marrow Pudding.

Peel an ordinary-sized vegetable marrow, cut it into pieces, taking out the seeds, and put it on in boiling water with a little salt, boil till tender, and press through a wire sieve. Mix with this purée two table-spoonfuls of flour and a tea-cupful of grated bread, beat two ounces of butter to a cream, add three ounces of ground white sugar, beat a little longer, then add three eggs, beating five minutes between each. Mix all together, flavour with the juice and grated rind of half a lemon, pour into a well-buttered pudding mould, cover closely, and steam for one hour and a half. When ready, turn out, and serve with the following sauce: switch up together in a sauce-pan till very light the yolks of two eggs, two tea-spoonfuls of sugar, and a glass of sherry, then put it near the fire and heat gradually, but do not allow it to boil.

Soufflé Pudding.

Mix in a pan on the stove four ounces of flour with two ounces of sugar, one ounce of butter, and one pint

of milk ; stir till it just boils, then take it off, and go on stirring till it cool a little. Separate the yolks from the whites of four eggs, beat the yolks a little, and add to the pudding by degrees. Switch the whites to a stiff froth, and mix very gently and lightly, flavour with the juice of a lemon, pour into a well-buttered pudding mould, and steam slowly for one hour and a quarter. Turn out, and serve with German sauce.

Muffin Pudding.

Cut into slices about one pound of stale bread, and soak them in one pint of cold milk for an hour, clean half a pound of currants, butter a melon mould, line it neatly with the slices of bread, then put in a layer of currants, again slices of bread, and so on till the mould is nearly full. Beat up two eggs with two table-spoonfuls of sugar, add one glass of sherry, and pour over the pudding. Let it stand a short time, then put it on and let it steam for an hour and a quarter.

Chocolate Pudding.

Grate three ounces of vanilla chocolate, and mix it with one ounce of flour. Put it on in a pan with a pint of milk, and stir carefully till it boils, then pour it over a good tea-cupful of grated bread or sponge cake in a bowl, and allow it to cool ; separate the yolks from the whites of four eggs ; beat the yolks with two ounces of sugar for fifteen minutes, and mix with the pudding ; then add the whites previously switched to a stiff froth, and mix all gently together. Brush a melon mould with half melted butter, pour in the pudding, and steam for one hour and a half. Serve hot with arrowroot sauce, or ground sugar.

Saxony Pudding.

Separate the yolks from the whites of three eggs, beat the yolks with three ounces of ground sugar, then add six ounces of grated brown bread, a little salt, barely half a tea-spoonful of ground cinnamon, the grated rind of a small lemon, and one gill of cream switched. Switch the whites of the eggs till very stiff and light, and mix gently with the pudding. Open a tin of cherries,¹ extract the stones, put a layer of them and a layer of the pudding alternately into a well-buttered mould, cover and steam for one hour and a quarter, then turn out, let it stand ten minutes, draw off the mould, and serve with the sauce poured round it. To make the sauce, put the juice from the tin of cherries on in a small sauce-pan with half a tea-spoonful of potato flour or arrowroot, and about a desert-spoonful of sugar, stir, and let it boil a few minutes.

Fig Pudding.

Mince four ounces of beef suet fine, add four ounces of sifted bread crumbs, two ounces of orange peel cut small, an apple cut into small dice, and mix all together. Take eighteen figs and cut them in slices, butter a pudding mould and ornament with them as with raisins, then add the remainder to the other ingredients. Boil a pint of sweet milk and pour it over them. Beat up a table-spoonful of sugar with four eggs, adding one at a time. Mix all together, adding a few drops of the essence of cinnamon; pour all into a buttered mould, boil for three hours, and serve with brandy sauce.

Batter Pudding.

Take half a pound of flour and two pints of sweet milk, moisten the flour with a little of the milk, boil what

¹ If cherries cannot be got, various other fruits may be used, such as prunes, figs, etc.

remains, and pour it into the flour, stirring it well. Beat to a cream four ounces of sugar with two ounces of butter, and six eggs, adding one at a time. Mix all together, add a little salt, butter a pudding mould with a cover; pour it into it, and set it in a pan of boiling water and boil two hours.

Vermicelli Pudding.

Soak in cold water, for one hour, four ounces of vermicelli, pour the water off, put it in a clean stew-pan with a quart of sweet milk, put it on the fire, shake it till it boils, and draw it aside, until it has taken in the milk. Beat up four eggs, two ounces of sugar, and mince two ounces of lemon peel, mix them all together, and bake it in a pudding-dish. If you are to boil it, it will require six eggs instead of four, put it in a buttered shape, and boil for two hours.

Sir Watkin Wynne, or Golden Pudding.

Mix together four ounces of minced beef suet and twelve ounces of grated bread; beat four eggs with eight ounces of ground loaf sugar, add three table-spoonfuls of orange marmalade, and half a gill of milk, then mix all together, pour into a buttered mould, and boil two hours and a half. Serve with the following sauce: Cut the peel of one lemon into straws, put them into a pan with six lumps of sugar and one tea-cupful of water, along with the juice of the lemon; simmer for twenty minutes, then pour over the pudding, leaving the straws on the top.

Preserved Ginger Pudding.

Pour one pint and a half of boiled sweet milk over eight ounces of grated bread and two ounces of flour; beat six ounces of fresh butter to a cream, add to it six ounces of ground sugar, then one egg, beat for a little, then another egg, and so on till you have added six.

Mince small eight ounces of dried preserved ginger, and when the bread and milk are quite cold, beat till smooth, and mix all together. Butter a melon mould, and if a little ornament is wanted, cut out small pieces of angelica of various designs, and stick them to the mould, then pour in the pudding, and boil for two hours. Serve with custard sauce poured round it. The half of the ingredients given in this recipe will make a good-sized pudding.

Mousseline Pudding.

Put into an enamelled pan two ounces of butter, two ounces of sugar, the grated rind and juice of a lemon, and the yolks of five eggs ; stir over the fire till it begins to thicken without boiling, then take it off, mix in two unbeaten additional whites, allow it to cool, and mix in gently the whites of the eggs switched to a stiff froth ; pour into a buttered mould, cook as Marmalade Pudding, page 207, for about two hours, and serve with custard sauce flavoured with sherry.

Uncle Tom's Pudding.

Heat half a pound of treacle in a basin, mix with it half a pound of flour, four ounces of minced beef suet, two ounces of brown sugar, one tea-spoonful of ground ginger, one of ground cinnamon, one of allspice, and the same of carbonate of soda. Beat up two eggs, mix them with a tea-cupful of butter-milk, and add to the other ingredients ; mix them all together, pour into a buttered mould, and boil for two hours. Serve with egg sauce (see *Egg Sauce*).

Windsor Pudding.

Boil one ounce of whole rice in half a pint of milk till soft. Stew three large apples, with three ounces of sugar and one table-spoonful of water ; put aside one table-spoonful of this pulp for the sauce, and pass the remainder along with the rice through a wire sieve ; switch the whites of three eggs to a stiff froth, mix all

gently together, pour into a buttered mould, and cook as described in marmalade pudding for two hours. Turn out and serve with the following sauce: Beat the yolks of two eggs with one dessert-spoonful of sugar in a small saucepan, add one gill of milk, stir till it begins to thicken, but do not let it boil, then add the apple pulp.

Holyrood Pudding.

Put on in a sauce-pan two ounces of semolina with one pint of good milk, one ounce of butter, three ounces of sugar, two ounces of ratafia biscuits, and one pinch of salt, stir constantly until it has boiled about five minutes, then pour it into a basin, and allow it to cool. When nearly cold, beat in the yolks of three eggs, one at a time, mixing well after each, flavour with one dessert-spoonful of orange marmalade, then add the whites of eggs switched to a stiff froth, mix gently, pour into a buttered mould, and steam for one hour and a quarter. When turned out serve with almond sauce.

Iced Pudding.

Beat up the yolks of eight eggs with three-quarters of a pound of sugar; boil one pint and a half of cream or good sweet milk, pour it in amongst the yolks and sugar, stirring all the time, add a little salt and one pound of pine apple grated, put it on the fire and stir constantly until it just comes to boil; have a clean hair sieve over the basin, and rub it all through with a wooden spoon. Freeze in the usual way, and put into the mould previously ornamented with angelica cut to taste. When to be served, dip the mould in cold water, take off the cover, shake it, and turn over on the dish.

Iced Pudding, No. 2.

Break ten eggs amongst one pound of ground sugar in a basin or copper pan, and beat up on a stove till quite light; add one pint and a half of good sweet milk, and

a half pint of cream, set it on a slow fire and stir gently till it comes to the boil, then pour into a basin, and stir occasionally till quite cold. Put it into a freezer, and freeze in the usual way. When you find it becoming stiff, add half a pound of preserved ginger, and pine apple cut in small pieces, one glass of brandy, the grating and juice of two lemons, and go on freezing till stiff enough. Have a mould ornamented with angelica cut in stars, put in the pudding, cover up, and immerse amongst ice and salt. Let it stand about two hours, and, when wanted, turn out in the usual way.

Arrowroot Pudding.

Moisten two ounces of arrowroot in a little milk; boil one pint and a half, and pour over it, stirring all the time. Separate six eggs, beat up the yolks with four ounces of sugar till very light; beat the whites to a snow, mix all together, and season with the grate and juice of a lemon. This pudding can be either boiled or baked; if boiled it will require two hours, if baked one. Serve with a wine sauce.

Viennoise Pudding.

Cut into small dice six ounces of stale bread, and put it into a basin, add to it one ounce of ground sweet almonds, the grated rind of one lemon, and three ounces of cleaned sultana raisins. Put on a slow fire in a small brass pan one ounce of sugar, and brown it well without allowing it to burn, then add one gill of milk, and stir till the sugar melts. Beat three eggs with three ounces of ground sugar, add to them one gill of sweet milk, then pour in amongst the brown sugar and milk in the pan, stir with a switch till quite hot, taking care not to let it thicken; add one glass of sherry with a few drops

of ratafia, after which, pour it over the bread, and let it soak for about an hour. Switch up till stiff and light one gill of cream, and mix well with the pudding, then pour into a mould previously buttered and ornamented with orange peel cut in small diamonds, and put it on to steam for one hour and a half. When ready, turn out on a dish, let it stand for ten minutes, then draw off the mould, and serve with wine sauce poured round it.

Apple Dumpling.

Take a pound of flour, half a pound of beef suet, minced very fine ; put the suet in the flour, add a little salt, pour in a little cold water, and work it into a dough, take it out and lay it on the table, roll it out, fold it up, roll it out again till about half an inch thick. Butter a quart basin, and line it with the paste. Have as many large apples, pared and cut into four, as will fill the basin, core them, and pack them closely. When half full, put in a handful of brown sugar, and a little pounded cinnamon or ginger, then fill it with apples, add more seasoning and sugar on the top, cover it with the paste, and wet it with an egg at the edge. Butter the middle of a pudding cloth, shake a little flour on it, put it over the top of the basin, and tie it firmly, set it in a pan of boiling water, and boil it for two hours, or bake for one hour in the oven. When wanted take it out, and let it stand for ten minutes, turn it upside down, and take care not to break it. Serve with cream in a sauce-tureen.

Roly Poly, Apple.

Mix six ounces of flour with three ounces of finely minced suet, a small tea-spoonful of baking powder and a little salt ; put it on a baking table, make a bay in the

middle, add cold water enough to make a soft dough, roll out, give it five folds, letting the last be to the size wanted, namely, ten inches long and five broad ; on this spread the jam or half-stewed fruit, brush the edges with egg, then roll up, pressing the ends together. Have a Balmoral mould buttered, put in the roll, put it on in a pan with two inches of boiling water in it, cover with a piece of buttered paper, then put on the pan lid and steam for three hours. When ready, turn out and serve hot with fruit sauce poured round it.

Minced Meat for Pies.

Stone a pound of raisins, wash and dry a pound of currants, mince a pound of beef suet very fine, and one pound of tender beef, one pound of apples pared and cored ; mince them with the raisins, and mix them all together ; season with half a pound of sugar, one tea-spoonful of salt, a little pounded ginger and cinnamon, and a tea-spoonful of mixed spices ; mix them all together, put them into a stone jar, press it down with a spoon, pour a cupful of brandy over it, and tie it up closely with a piece of bladder. You may use this immediately, but it is much improved by keeping for some months. When you are to make a pie, have a puff paste ready, roll it out till it be about half an inch larger than the dish, and half an inch thick ; lay the dish upon the paste, and cut round by the edge of the dish, lay this piece of paste aside ; take the cuttings and fold them together, and roll them the size of the dish ; brush the edge of the dish with egg, and line it with the paste cut neatly round the edge ; then fill it with the minced meat in the jar, pour a glass of brandy over it in the dish, egg it round the edge ; take the paste you laid aside, and put it over the dish ; press

them closely together, notch it round the edge with a small knife; put a flower on the top, cut the paste through when you cut out the flower or leaves, to let the meat appear; brush over the top with egg, and put it in a quick oven for half an hour. When you send it to table, fold a table-napkin, lay it over the china dish, and put the pie on it. Small mince pies are made in pâté pans, the same way as above; twenty minutes will bake them in a quick oven.

Scotch Pancakes.

Beat up four eggs, yolks and whites, with two table-spoonfuls of sugar; have six table-spoonfuls of flour, and one pint of sweet milk or cream; mix a little of the milk with the flour, till it is very smooth; put in the flour and all the milk amongst the eggs, add a little salt, and mix them well together. Have a clean frying-pan, put a bit of butter in it, and make it hot, stir the batter from the bottom, and fill a tea-cup with it, pour it into the frying-pan, hold it over a clear fire, until it fastens; shake the pan a little from the edge of the pan, turn it over, and sprinkle a little sugar with a knife. Roll it up, and put it on a hot dish before the fire; put a bit of butter in the frying-pan, stir the batter, and fill the tea-cup, and go on till you have made all the pancakes. Dish them neatly the long way upon the dish, sift white sugar over them, and serve hot.

French Pancake or Omelette.

Take three eggs, separate the yolks from the whites, beat up the whites on a dinner-plate to a snow; beat the yolks with one table-spoonful of sugar, one of flour, and a small tea-cupful of cream; mix all together till

very smooth ; add a little salt, put in the whites of the eggs, and mix them gently. Have a very clean frying-pan, put in an ounce of butter ; when it is hot, pour in the whole of the pancake, and hold it in your hand at a good distance from the fire for about five minutes ; it will then be fastened and risen ; then finish in the oven. Serve immediately on a napkin, with marmalade, or any preserved fruit you choose, spread over it.

Omelette Soufflé.

Beat the yolk of one egg with as much ground sugar as it will take in, add one tea-spoonful of corn flour and a little vanilla sugar, switch the whites of four eggs till very stiff and light, and mix together very gently and lightly. Butter a soufflé dish slightly, pour in the soufflé, bake about ten minutes in a slow oven, and serve immediately.

A Plain Omelette.

Break three eggs into a basin, add three table-spoonfuls of good milk or cream, one tea-spoonful of chopped parsley, a little pepper and salt ; then beat with a spoon for a few seconds only, not more, else the omelette will be watery. Put a little salad oil or butter into a clean omelette pan, let it get thoroughly heated over the fire, then pour it out, and wipe the pan with a piece of paper. Put a fresh pat of butter into the pan, say about an ounce, let it froth, taking care not to let it brown ; then pour in the omelette, and hold it over a clear fire, scraping constantly with the spoon from the bottom of the pan, till it begins to set, after which gather it as quickly as possible to the side, hold it over the fire for a few seconds, or long enough to brown ; then brown on the other side before the fire, and serve immediately.

An omelette pan should not be washed, but wiped ; then scoured with finely powdered bath-brick, and polished with a clean cloth.

Small French Pancakes.

Separate the yolks from the whites of three eggs, beat the yolks with four ounces of ground sugar, then add one ounce and a half of flour, and flavour with lemon, orange, or vanilla sugar, after which add half a gill of cream switched till very light. Switch up the whites till very stiff and light, and mix gently all together. Put the mixture into saucers or tins, sprinkle fine sugar on the top, and bake in the oven for about ten minutes.

Baked Apple Pudding.

Take one dozen of small baking apples all one size ; peel and take out the cores, fill the holes with sugar, a little pounded cinnamon, and place them in a baking-dish. Put a paste border round it. An hour before dinner, have a plain custard ready, pour in as much as will cover the apples ; put it in the oven, and let it remain till wanted. Sift pounded sugar over it, and serve with cream in a sauce-tureen.

Meringue Tart of Apples.

Line and border a ten or twelve inch ashet with puff paste, made of three ounces of butter and three ounces of flour, bake in a quick oven, and put aside to cool a little. Put on in a brass pan one pint of cold water, with four ounces of loaf sugar and the peel of a small lemon ; let it come to the boil, then put in four apples previously peeled, quartered, and cored ; let them simmer gently till soft, but not broken, take them out with a spoon, and place them in the paste case, building them high in the centre, reduce the syrup in the pan by rapid

boiling to a jelly, strain and pour over the apples. Mix in an enamelled pan two ounces of ground sugar with one good table-spoonful of flour, the grated rind of one lemon, a quarter of an ounce of butter, a pinch of salt, and half a pint of milk ; put it on the fire, and stir constantly till it has boiled ten minutes, after which remove to the side, add the yolks of two eggs, continue stirring till it thickens without again boiling, then take it off and spread over the apples. Switch the two whites till very stiff, adding a few drops of vinegar, then mix in gently two ounces of ground sugar, spread this over the custard, reserving a little for ornamentation, dust with sugar and brown it slightly in the oven. Put the reserved mixture into a bag with pipe, and ornament according to taste.

Plain Custard for Cups.

Switch up in a small brass pan the yolks of four eggs, with two ounces of ground sugar, then add half a pint of milk, and stir with a switch over a stove or slow fire till it begins to thicken without allowing it to boil ; pour immediately into a cold basin, stir it once or twice, and flavour to taste.

Charlotte of Apples.

Take three pounds of baking apples, peel and core them, put them in a little water and sugar, put them on the fire, stew till soft, and press them through a sieve, then put them back into a brass or copper pan, with half a pound of sugar, let them simmer at the side of the fire till very thick, taking care they do not burn. Cut some stale bread in thin slices, cut off the crusts, cut them about an inch and a half broad, and dip them in melted

butter. Have a pudding mould well buttered, make the stripes of bread the depth of the mould, then place them round the mould, the one edge over the other ; with a small biscuit-cutter, cut as many pieces as will cover the bottom, dip them in butter, place the one over the other until you have covered the bottom of the mould ; shake in some bread crumbs, brush it all with a beaten egg, to keep in the juice of the apples. An hour before dinner make the apples hot, and pour them into the mould until you have filled it to the top, put it in the oven and bake for an hour. When wanted, turn it upside down on the dish, and let it remain for a few minutes, then draw off the mould, and serve with cream in a sauce-tureen.

Lemon Fritters.

Put on in a sauce-pan one ounce and a half of butter with a third of a pint of water, let it come to the boil, add two ounces of sifted flour, stir it up for half a minute, then take it off and beat it up with two eggs, adding one at a time, along with half an ounce of sugar, and flavouring to taste. Drop with a tea-spoon into boiling fat, and boil about four minutes. Serve on a napkin piled up high, with ground sugar sprinkled on them.

Apple Fritters.

Mince two apples, mix two table-spoonfuls of flour and the same of ground sugar with half a tea-cupful of good milk or cream and a very little salt, add the minced apples, and the whites of two eggs beat up till very light, drop with a dessert-spoon amongst boiling lard, and fry to a nice light brown on both sides. Drain them on a sieve before the fire, dust with fine sifted sugar, and serve on a table-napkin. Orange fritters are made the sameway, by substituting the juice of two ripe sweet oranges for the apples.

Apple Fritters, No. 2.

Peel five or six apples, remove the core with an apple-corer, and cut the apples across into slices of about half an inch thick. Put them on a flat dish, dust ground sugar over them, pour a little white wine, with the juice of two lemons, all over them, and let them stand a short time. For the batter take half a pound of flour, put it into a basin with two table-spoonfuls of salad oil and a little salt, work it into a paste rather thicker than cream, with tepid water, switch up to a stiff froth the whites of three eggs, and add to the batter a short time before it is wanted. Dip the slices of apple in the batter, and fry them in boiling fat to a nice light brown, drain them on blotting-paper, or in the oven, and serve on a napkin with sugar sifted over them.

Almond Custard Fritters.

Cut a cold custard pudding into slices about two inches long, one inch and a half broad, and half an inch thick, and brush with beaten egg. Blanch and chop some sweet almonds, dry them a little in the oven, or on the stove, and strew them thickly on both sides of the slices of custard. Fry in boiling fat to a nice light brown, and serve hot.

Roasted Apples.

Take the number of baking apples required, rub them with a dry cloth, put them in the oven on a dish, or before the fire; turn them when soft, and serve on the same dish, with sifted sugar over them.

Roasted Apples, No. 2.

Take as many baking apples as you require, and with an apple-corer core them half-way through, beginning at the top; then fill the hole thus made with fresh

butter and sugar, previously mixed together. While roasting, be sure to keep the top up, in order to keep in the butter and sugar, and serve on the dish on which they were roasted.

Apples with Rice.

Boil two ounces of the best whole rice with one pint of milk, one ounce of butter, a little sugar, and the rind of a lemon. When sufficiently boiled take it off the fire, take out the lemon rind, and add the yolk of an egg; stir for a minute or two, but do not let it boil, then pour it out and set aside to cool a little. Have four apples of an equal size peeled and cored, cut three of them into quarters, keeping the fourth whole, put them on in a syrup made of one pint of water and four ounces of sugar, with a few small pieces of dried ginger in it for flavouring; let them boil gently till soft, but not broken. Dish the prepared rice neatly in the centre of a glass dish, arrange the quarters of apples round it, placing the whole apple on the top; reduce the syrup a little by boiling, then pour it through a gravy strainer over the apples, and ornament with dried cherries, or ginger and angelica.

Sweet Croquettes of Rice.

Wash two ounces of whole rice, put it on in a saucepan with one pint of milk, two ounces of ground sugar, half an ounce of butter, and the thin rind of a lemon. Any other flavouring may be used if preferred. Simmer gently until the rice is soft and the milk absorbed, which will take from twenty to twenty-five minutes, then take it off, add the beaten yolks of two eggs, mix well, and allow it to stand till cold and stiff. Make it into a dozen balls, roll in bread crumbs, then in egg, and again in the

bread crumbs, and fry in boiling lard till equally browned. Serve them piled high on a dish, with a folded napkin under them.

Stewed Rhubarb.

To four pounds of rhubarb allow one pint and a half of water, and one pound and a half of sugar. Wipe the rhubarb with a clean towel, but do not peel it, and cut it into pieces an inch and a half long. Put on the sugar and water in a brass pan, let it boil, then put in the rhubarb, and let it simmer till tender, taking care it does not break. It is better to watch it while cooking, and lift out the pieces with a spoon as they become tender, before breaking down. When it is all dished, reduce the syrup by boiling a little longer, and pour over it.

Stewed Prunes.

Put on one pound of prunes in a brass pan, with cold water to cover them, boil for one minute, and drain. Extract the stones from them, return to the pan, along with the water in which they were boiled, and two ounces of sugar, and boil slowly for fifteen minutes. If liked, the kernels may be extracted by breaking the stones, then blanching and removing the skins, and served with the prunes on a glass dish.

Tart of Whole Apples.

Have a paste case made of puff paste ; then peel and core six apples all one size, put them in a syrup made of four ounces of sugar, one pint of water, and a few pieces of rough ginger, let them boil slowly till soft, but not to break ; then take them out, and arrange tastefully in the case. Reduce the syrup to a small quantity, and strain over them. Sprinkle colouring

sugar on the top of each apple, or cover with a sugar frame ; and put a small piece of citron or orange peel into the hole on the top of each apple.

Apple Pie.

Have as many good baking apples as will fill the pie-dish, peel and cut them in four, cut out the cores, pack them in the dish closely, add sugar and ground ginger to taste. Heap the apples high in the centre of the dish ; add more sugar ; have a piece of puff paste ready, and with a paste-brush egg the edge of the dish ; set the pie-dish on the paste, and run the knife round the outside of the dish, to cut the paste the same size ; take it off, and cut a small bit of paste, the breadth of the border of the pie-dish, lay it on lightly, and brush it with beaten egg. Lay on the cover, press the paste and border gently together with your fingers ; nick it round the edge with a penknife, cut a small bit out of the centre of the pie, and draw some leaves on the top. Cut a neat rose and put it in the hole in the centre, brush it over with water, then dust with sugar, and put it in a moderate oven for one hour.

Apple Tart.

Take two pounds of baking apples, peel and cut them in four, and take out the cores, put them in a brass pan, with four ounces of white sugar, the grating of a lemon, and a little cold water. Let them stew slowly till quite soft, then rub them through a sieve, adding a little juice of lemon, and more sugar if required. Have a piece of puff paste ready, about a quarter of an inch thick ; have a paste-cutter, cut out one dozen and a half of leaves with it, cut them in two, fold the cuttings together, and roll

them out the size of the dish. Line the dish, cut it neatly round the edge, brush over the edge of the paste with beaten egg, and lay the cut leaves round it, with the cut side next the dish, the one a little above the other, and so on till you go round the dish ; then fill it with the stewed apples, and with a knife make them smooth on the top. Cut out some leaves, lay them in a regular form on the top, with a large one in the centre ; brush it over with egg, put it in a quick oven for half an hour, and serve with a little grated sugar over it.

Apple Tart, No. 2.

Prepare the apples as the above, have a piece of puff paste ready, fully a quarter of an inch thick, lay the dish in which you are to make the tart on the paste, cut it round the edge of the dish with a knife, to make it the same size. Take off the dish, and, with a round cutter, four inches wide, cut a piece out of the centre of the paste. Lay the cover aside, and take the cutting and roll it out the size of the dish ; line it, and cut it neatly round the edge ; fill it with the apples, and heap them in the centre. Take a small bit of paste and a little flour with water, work it with your hands till very tough, roll it into small straws between your hands, lay them over the centre of the dish, closely together, crossing them. Egg the edge of the paste, and lay on the cover, nick it round the edge, draw some small flowers on the top, bake it half an hour in a quick oven.

Wine Soufflé.

Put on in a brass pan half a pint of white wine, with four ounces of lump sugar, two table-spoonfuls of the flour of rice, stir constantly, and let it boil till thick

and smooth, then pour it into a small basin. Add a little of the essence of cinnamon to it when cold. Separate six eggs, the yolks from the whites, beat the whites to a snow, beat the yolks with a table-spoonful of white sugar, put the yolks in the wine and mix them well. Half an hour before dinner add the whites, and mix them gently. Have a paste border round the dish, put the soufflé upon it, heap it in the centre like a pyramid, put it in a quick oven from twenty to thirty minutes.

Ornamented Soufflé.

Make an open tart of any kind of fruit or preserves ; beat up the whites of six eggs till very stiff, shake in six ounces of ground sugar, and with a palette knife lay it gently on the top of the fruit, within the paste border, sift a little sugar over it, and put it in the oven till it becomes a very light brown. With a tea-spoon spread red-currant jelly on the top ; have a pipe with icing, and with it draw flowers on the jelly.

Richly Ornamented Soufflé.

To make the above for a party of eighteen, have a medium-sized ashet covered with thin, sweet paste (see *Sweet Paste*), brush the border with egg, put a puff paste border fancifully cut around the edge of the dish, bake it in a quick oven for about twenty minutes, then put into it a sufficient quantity of any kind of preserved stone fruit, such as greengages, apricots, cherries, or damsons. Drop the whites of fourteen eggs into a clean copper or brass pan, and with a switch beat them up for ten minutes, then add one dessert-spoonful of white wine vinegar, and go on beating till very stiff and white. Sift twelve ounces of the finest ground loaf sugar, and

mix gently with the beat-up whites, put about three-fourths of this mixture on the top of the preserves, and with a palette knife smooth it round the sides and on the top. It can be formed into any shape,—round, square, or oblong, according to taste. If wanted brown, dust a little fine sugar over it, and put it into the oven for ten minutes ; if pink, strew over it very thickly pink sugar. Put the remaining fourth of the mixture into an icing-bag, with a pipe attached to it, and with it draw flowers or any other tasteful design, then into these drop from a tea-spoon various colours of jelly, such as red-currant and apple. Have a clean brass pan, with one pound of loaf sugar dissolved in half a pint of cold water, put it on the fire, let it come to the boil, add one table-spoonful of vinegar, cover it, and let it boil briskly from six to eight minutes, dip a spoon into it, then in cold water, and if you find the sugar which adheres to the spoon hard and brittle, it is ready for spinning, which do in the usual way. After the sugar is spun, take the half of it, roll it lightly between your hands, and put it neatly round the border of the soufflé ; take the remaining half, flatten it, and with a pair of scissors cut out stars and diamonds, dip these in pink sugar, and arrange tastefully on the top of the roll of spun sugar, then ornament with the bag and pipe, and finish with cut angelica and red-currant jelly. The above makes a handsome top dish for the second course, and may be finished in a variety of ways, according to taste.

Cheese Soufflé.

Grate eight ounces of Parmesan cheese, beat up the yolks of six eggs with a table-spoonful of sugar and four ounces of butter, till very light ; add one table-spoonful

of made mustard, a little cayenne and salt, two table-spoonfuls of ketchup, and a tea-cupful of very fine bread crumbs. Beat up the whites of the eggs to a snow, and mix them in along with the grated cheese. Have a tin shape buttered that will hold it easily, as it rises very much, and pour in the soufflé. While the dinner is dishing, put it in a quick oven, and let it remain until you are to send it to table. Serve on a table-napkin, ornamented with frilled paper.

Puff Paste.

To one pound of flour take one pound of butter ; if fresh butter, put in a little salt amongst the flour ; pour in water, and work up the flour with your hand to a dough. Take it out, and lay it upon the table or on a marble slab, knead it till smooth, and divide it in two, roll one piece out, then make it round and lay it aside. Roll out the other piece of dough the same size, and take the butter and roll it out the same size, lay it in between the two pieces of dough, press it round the edge with your fingers to prevent the butter from bursting out, put a little flour under and over it, and roll it out lightly, as thin as you can make it. Fold the four sides in the centre, double it over and then roll it out again. Fold it once more, and roll it out a third time, when it is ready for any purpose. Paste should always be put in a quick oven when it is ready ; if it has to stand for any time, cover it up to keep from the air. You may bake paste in winter anywhere ; but in summer, when the weather is hot, you should bake it in as cool a place as possible. Common paste for meat pies is made exactly the same way as the above, but only half a pound of butter to one pound of flour.

Puff Paste, No. 2.

Take equal weight of butter and flour, cut the butter in small pieces, and mix freely and lightly with the flour, and as much cold water as will make it a nice soft dough, handling it as little as possible. Roll out to a large sheet, dusting it now and then with a little flour to prevent it from sticking either to the table or rolling-pin. Give it six folds, roll out again, then five folds, when it is finished. It is much improved by keeping in a cool place for some time.

Puff Paste, No. 3.

Rub four ounces of butter freely into one pound of flour, mix it with as much cold water as will make it a nice soft dough, roll it out, give it five or six folds, then roll it out again to a large sheet, and on one side of it spread twelve ounces of butter; cut into small pieces, fold the other side over it, and press it round the edge, then roll it out again and fold it six times. Put it in a cool place to firm for about half an hour, then roll it out again, and give it four folds, when it will be finished. German, French, and American are the best kinds of flour for making paste.

Rich French Paste.

Rub four ounces of salt butter into one pound of flour, then take twelve ounces of fresh butter, cut it into small pieces, and mix with the flour, being careful to rub it as little as possible with the hands. Make a circle in the middle of the flour, and into it put the whites of two eggs, with three ounces of ground sugar and nearly a pint of cold water; mix the water, eggs, and sugar to-

gether, then draw in the flour and butter, and mix all up freely and lightly ; roll it out to a large sheet, dusting it occasionally with flour to prevent it from sticking to the table or rolling-pin, fold it six times, roll it out again, give it other four folds, and put it in a cool place to firm for about half an hour. This pastry is generally used for fancy dishes, built up with barley-sugar, and covered with spun sugar, in various styles, according to taste.

Paste for Mutton or Raised Pies.

Put two pounds of flour with one table-spoonful of salt on the table, make a circle in the middle of the flour, and into it put six ounces of butter or lard cut into small pieces, then pour over the butter rather more than a pint of boiling water ; mix the water with the butter till quite dissolved, then knead it all together till very stiff and smooth, adding a little flour occasionally. This is a nice paste for raised French pies or venison pasties. If salt butter is used, you do not require to put salt amongst the flour.

Paste for covering Veal or Beef-Steak Pies.

Cut half a pound of butter into small pieces and mix it with one pound of flour, make a circle in the middle, and pour in nearly a pint of cold water, mix it lightly with the butter and flour, taking care to handle it as little as possible. Roll it out to a large sheet, fold it six times, and roll it out again, dusting it occasionally with flour, give it other five folds, and put it in a cool place to firm for half an hour. This quantity will cover a large dish. Banffshire or north-country butter is the best for this kind of paste.

Suet Paste for Dumplings.

Take half a pound of beef suet, finely minced, one pound of flour, a little salt, and mix it with cold water. Work it with your hand till it is all wet, then take it and roll it out on the table ; fold it up, and roll it a second time, when it will be ready for use. This paste answers for any kind of boiled fruit pudding.

Sweet Paste.

Take a pound of flour and six ounces of white sugar, beat up the whites of two eggs, and mix them all together with cold water ; knead it well with your hand until it is smooth, divide it in two, and roll out each piece a quarter of an inch thick. Take half a pound of fresh butter, roll it out the size of the pieces of paste, lay it in between them, dust the rolling-pin with flour, press it round the edges with your finger, to prevent the butter from bursting out, roll it out gently, as broad as you can make it, fold up the four sides in the centre, double it over, dust the roller with flour, roll it out again and give it one fold, and roll it out a third time, when it will be ready for any purpose.

Sweet Paste, No. 2.

For gooseberry, rhubarb, apple, or cranberry tarts, rub six ounces of butter and three ounces of sugar into one pound of flour, make it into a dough with cold water, and either roll or knead it till smooth and pretty stiff, dusting flour on it occasionally, to keep it from sticking to the hands or table.

Jam Tartlets.

Take a piece of puff or sweet paste, roll it out about a quarter of an inch thick ; have a paste-cutter a size

larger than your pâté pans ; cut out a piece of paste, put it into the pans and press it down ; put in some small bits of bread, press it down at the bottom, but not at the sides ; put them in a quick oven ; when they are a light brown they are done ; take out the piece of bread, and fill them with jam or jelly.

Jam Tartlets, No. 2.

To make eighteen, have half a pound of butter and the same of flour made into puff paste (see *Puff Paste*), roll it out to the eighth of an inch in thickness, and with a round fluted cutter cut out the number, put the one on the top of the other, and press them in the centre with the end of the rolling-pin. Dust the tartlet-pans with flour, put one into each, then about half a table-spoonful of any kind of jam, and, with a brass runner, cut a stripe for each, twist it on the top of the jam, and bake them in a quick oven from ten to fifteen minutes. Glaze on the top with melted sugar.

Jam Puffs.

To make eighteen, have three-quarters of a pound of very light puff paste (see *Puff Paste*), roll out to the eighth of an inch in thickness, and with a round fluted or plain cutter cut the number required, dust lightly a little flour over them, give them a roll with the rolling-pin, so as to make them an oval shape, dip a brush in egg and draw across each ; then put on the centre a tea-spoonful of thick jam, turn over with thumb and forefinger, so as to raise the edges, dust them with ground sugar, and bake in a quick oven from eight to ten minutes. Glaze on the top with melted sugar.

Sausage Rolls.

To make a nice dish, have a piece of light puff paste (see *Puff Paste*), roll out to the thickness of an eighth of an inch, then with a cutter five inches square cut out as many as required, and brush round the edges with egg. Have some minced beef seasoned with pepper and salt, put about two ounces of it on each of the squares of paste, roll them up from the one side, press with the thumbs at each end, to prevent the meat from coming out, brush them carefully on the top with egg, and bake in a quick oven from twelve to fifteen minutes.

Rice Paste.

Take half a pound of rice flour, rub in a quarter of a pound of fresh butter and one ounce of sugar ; mix it up with cold water ; roll it out and dust it with flour ; roll out another quarter of a pound of fresh butter, put it inside and fold it up ; roll and fold it three times ; dust with white flour, cover the tart or pie, and glaze on the top with eggs. This does not require a very quick oven. It should be used hot, and on the day it is baked.

Spanish Pastry.

Put on in a sauce-pan one ounce of butter with a gill of water, a pinch of salt, and the same of sugar, let it melt, and come to the boil, then stir in three ounces of flour, and go on stirring till very smooth. Beat it over the fire for a minute, then take it off, and stir in three eggs, one at a time. Drop into boiling fat one table-spoonful of the paste for each puff, and keep turning them, to brown them equally. Let them remain in the boiling fat till very much risen and of a nice golden

brown. Profiteroles for garnishing soup are made of this pastry, only they must be made very small, say about the size of a pea, and baked in the oven.

Vol-au-vent.

Roll out a piece of light puff paste half an inch thick, and with a sharp knife or cutter cut two pieces, round, square, or oblong, according to the shape of your entr  c dish, from the middle of one cut a piece, brush the other over with beaten egg, and lay the cut one on the top, brush it also, roll out a little larger the small piece cut from the centre, and bake in a quick oven from ten to fifteen minutes. When wanted, fill the space in the centre with lobster, crab, oyster, or veal and ham prepared as for p  t  s. Dish on a table-napkin neatly folded, and garnish with parsley.

CREAMS, JELLIES, COLD PUDDINGS, ICES, AND ICED SOUFFL  ES.

Calf's-Foot Jelly.

To make two shapes of jelly, have four calf's feet and one ox foot, clean and wash thoroughly, cut them up, put them on the fire in a clean soup-pot with plenty of cold water, skim well as it comes to the boil, let it boil till the meat and bones are separated, and the substance extracted, then strain through a hair sieve, and let it stand for twenty-four hours. When wanted, skim it clean, and with a cloth wrung out of hot water take off

every particle of grease. For one shape, put into a brass pan the half of the stock, with half a pound of loaf-sugar, half an ounce of whole cinnamon, a few cloves, the juice of two lemons, the rinds also peeled very thin, the whites and shells of six eggs beat up a little ; put it on a clear fire, stir occasionally, and let it boil slowly for ten minutes, then take it off and add one pint of sherry wine ; put it on the fire again to heat, and take it off as it comes to the simmering point. Have the jelly bag soaked and well wrung out of boiling water, fix it to the stand, pour in the jelly, and let it run into a basin, return it again into the bag, and let it run till clear. If you find it not quite transparent, put it on again in the brass pan with the beat-up whites and shells of two eggs, let it come to the boil, and pour through the bag. The jelly stand should be kept near the fire and covered up to exclude the cold air. When it has all run through, and nearly cold, pour it into a mould previously wet with cold water, turn out by dipping in tepid water, put it on a glass dish, and draw off the mould.

Jelly made with Gelatine.

To make a large shape of jelly, soak two ounces of gelatine (in hot weather two ounces and a half is the rule, which applies to all jellies made with gelatine), in a pint of cold water until all is absorbed into the gelatine, then pour over it one pint of boiling water, stirring all the time. Have a clean brass or copper pan, pour into it the gelatine and water along with ten ounces of the finest loaf sugar, three-quarters of an ounce of whole cinnamon broken into small pieces, eighteen cloves, the rind and juice of one large lemon or two small ones, and

the whites and shells of two eggs beaten up together. Soak in half a tea-cupful of boiling water for ten minutes a pinch of hay-saffron, and add to the other ingredients. Put all on the fire, stir it carefully; when it comes to the boil, let it boil five minutes, then draw it to the side of the fire, and add fully half a pint of sherry wine, let it come to the boil again, then pour through the jelly bag, which should be previously soaked in and well wrung out of boiling water. If at the first running through you find the jelly not clear enough, return it through the bag. When the jelly has all run through, let it stand till nearly cold, and pour into a jelly mould previously wet with cold water.

Jelly à la Russe.

For a whole shape, take half a shape of solid jelly, melt it and let it stand till cold, but not set; whisk it up till spongy and very light, and pour it into a mould. When wanted, turn out into a glass dish.

Silver Jelly.

To make one shape, dissolve two ounces of gelatine in a quart of cold water; put it on the fire in a brass pan, with ten ounces of loaf sugar, a few drops of the essence of cinnamon, the juice of four lemons, and the whites and shells of six eggs a little beat up; stir till it boils, then add two wine-glasses of milk punch, and run through the jelly bag; if not quite clear, return it to the pan with the whites and shells of two eggs, stir gently till it boils, and pour again through the jelly bag. When cold, but not set, pour into a jelly mould, and turn into a glass dish.

Ox-Foot Jelly.

Have two feet scalded and cleaned, cut them up, and wash them well, put them on in a sauce-pan with plenty of water, and boil them from six to eight hours, till the stock is reduced to two quarts, then strain and set aside for twenty-four hours. When wanted, skim it clean, and with a cloth wrung out of hot water remove every particle of grease ; then take half of the stock, put it in a brass pan, take the rinds off three lemons, squeeze the juice, and add to it. Beat up the whites of four eggs, break the shells, put both into the pan along with one ounce of stick cinnamon, six cloves, and eight ounces of loaf sugar, put it on the fire, stir till it boils, and let it simmer for fifteen minutes. Wring the jelly bag out of hot water, fasten it to the jelly stand, pour in the jelly, and let it run till clear. If you wish to make a shape of it, add a breakfast-cupful of white wine, and wet and fill the mould. Without wine, this is an excellent jelly for invalids.

Orange Jelly.

Soak two ounces of gelatine in one pint of cold water for an hour, during which time grate the outer rinds of three pounds of sweet oranges and one lemon, then divide each through the middle crosswise and squeeze the juice from them into a clean basin. Pour over the soaked gelatine half a pint of boiling water ; stir till quite dissolved, then pour into a brass pan, add the grated rinds and juice of the fruit, ten ounces of loaf-sugar and the whites and shells of two eggs, slightly beaten, put the pan on the fire and stir till it comes to the boil, after which cease stirring and let it boil for five minutes. Have the jelly-bag soaked in clean boiling water, and well wrung out of it, fix it to the stand, pour the jelly through it into a basin, returning it again if not perfectly transparent. When nearly cold

pour into a mould previously wet with cold water. A glass of curacoa added just before pouring into the mould is a great improvement to the flavour, but as this is a little expensive it may be left out, if not wanted.

Orange Jelly with Oranges.

Soak two ounces of gelatine in one pint of cold water for two hours, then pour over it one pint of boiling water, stirring all the time. Put it on in a clean brass pan with eight ounces of the finest loaf sugar, the thin rind of six oranges and the juice of five, two eggs, whites and shells only, slightly beaten together; stir till it boils, let it boil five minutes, then take it off, and add one glass of curaçoa. Let it stand by the fire a minute, then pour through a heated jelly bag, returning it a second time if not sufficiently transparent at first. Carefully peel the white skin off the orange from which the juice was not squeezed, divide it into quarters, take out the pips, taking care not to break the thin skin between the sections. Pour a little jelly into a mould, allow it to set; then a layer of the orange sections, with a little more jelly, let it again set; pour in more jelly, let it set; then a layer of oranges with a little jelly, let it set, and fill up the mould.

Claret Jelly.

To make a quart shape, soak two ounces of gelatine in half a pint of cold water, then pour over it the same of boiling, stirring all the time. Put it on in a clean brass or enamelled pan, with half a pound of finest loaf sugar, the rind and juice of one large lemon, a sixpenny pot of red-currant jelly, and the whites and shells of two eggs beaten up together. Stir carefully till it boils, let it boil five minutes, then take it off the fire, add one glass of brandy, let it again come to the boil, and pour through the jelly bag, which ought to be previously

soaked in and well wrung out of boiling water. If not clear enough at the first running through, return it to the jelly bag. When it has all run through, and nearly cold, add one pint of good claret, and pour into a mould.

Lemon Jelly.

Soak two ounces and a half of gelatine in a pint of cold water for an hour, then pour in the same measure of boiling. Put it in a brass pan, add three-quarters of a pound of loaf sugar, the juice of three lemons, the whites of two eggs beaten a little, the shells also, and put it on the fire. Stir gently till it boils, boil five minutes, then pour it through a jelly bag, return till quite clear, then pour it into a jelly mould. When set, turn out into a glass dish.

Shape of Apple Jelly.

Take three pounds of baking apples ; peel, core, and cut them in four, laying them in cold water as you cut them. When all cut, put them in a brass pan, cover with cold water, put in the peel of one lemon and boil them till soft, then drain them through a hair sieve. Add three-quarters of a pound of loaf sugar to the liquid, and the juice of one lemon. Beat up the whites of two eggs, put them all in a brass pan together with an ounce of gelatine dissolved in a gill of cold water, stir with the switch till it boils one minute, then run it through a piece of muslin, wet the mould and fill it. When you are to turn it out, follow the directions as above.

Strawberry Jelly.

Have one pint of the juice of strawberries and two ounces of gelatine dissolved in a pint of water. Put the

juice of the strawberries into a small brass pan, add the gelatine, three-quarters of a pound of lump sugar, and the juice of two lemons. Put it on the fire, stir it with a spoon till it boils, add a few drops of cochineal, run it through a silk sieve, and wet and fill the mould. Raspberry and red-currant jellies, etc., do not require any cochineal for colouring.

Cherry Jelly.

Squeeze two pounds of ripe cherries with a few red currants through a flannel bag. Have half a pint of syrup, made of three-quarters of a pound of sugar, one ounce of isinglass dissolved in water, reduced to half a pint; mix them all together, run them through a silk sieve, and fill the mould.

Pine Apple Jelly.

Pound a pine apple, and strain the pulp through a piece of muslin. Add a pint of syrup and one ounce of isinglass, dissolved in half a pint of water; put it on in a brass pan, stir it with a whisk till it just boils, and run it through a silk sieve; add the juice of two lemons, a few drops of cochineal, and fill the mould.

Grape Jelly.

Have the juice of two pounds of grapes and the juice of two lemons, strain them through a flannel bag, add half a pint of syrup and one ounce of prepared isinglass; mix them lightly, wet and fill the mould, and follow the same directions as above. Apricot jelly is made in the same manner, only keep out the lemon juice.

Venus Pudding.

Line a melon mould with calf's-foot jelly—this is done by pouring in some jelly first, and then put a small oval

plain mould or basin, within about an inch of the bottom of the melon mould, so as to form a space for the pudding to be poured in afterwards. Let the jelly come nearly to the top of the melon mould. After the smaller one is put in, make a blancmange of somewhat less than half a sixpenny package of gelatine soaked in cold water, boil half a pint of sweet milk, the same of cream, and two ounces of fine sugar. When it boils, pour it over the gelatine, and stir occasionally till cold, but not set, add six drops of the essence of ratafia, or eight of the essence of cinnamon. Draw out the shape you placed in the melon mould, it being understood that the jelly is set before doing so. It will come out quite easily by pouring within the smaller mould a little lukewarm water, then put in a few preserved cherries, or small pieces of preserved ginger and angelica cut in small diamonds, with a little of the blancmange; let it set, then the preserved fruit again, and so on alternately, till you come to the top, over which pour some calf's-foot jelly; let it set, and turn out into a crystal dish, in the same way as a jelly.

Venetian Pudding.

Dip a mould in cold water, and ornament it with preserved cherries and pieces of angelica previously dipped in a little jelly. Soak one ounce of gelatine in one gill of cold water for an hour, then pour over it one gill of boiling water, and stir until it has cooled a little. Separate the yolks from the whites of three eggs, mix the yolks with three ounces of sugar, and one gill and a half of good milk, put it on in a sauce-pan, and make a custard of it, then pour into a bowl; flavour with one glass of sherry, one table-spoonful of rum, and mix with

the gelatine. Switch up half a pint of thick cream till very stiff, also two of the whites of eggs to a stiff froth, add the cream by degrees to the custard, mixing very gently and lightly, then the whites also by degrees, and with equal care, and continue mixing until it begins to set, then pour into the mould, and turn out on a glass dish when sufficiently set.

American Snow Pudding.

Soak a sixpenny package of gelatine in one pint of cold water for an hour, then dissolve with one pint of boiling water; add the juice of four lemons, with half a pound of loaf sugar, and stir till it is melted, then pour through a gravy strainer, and switch for five minutes; drop in the whites of two eggs, and continue switching in a cool place for about twenty-five minutes, or till it gets white and spongy. Have a clean melon mould, pour in the pudding, and, when it has set, turn it out on a large glass dish. Make a custard as follows: switch up the two yolks with an additional egg and two ounces of ground sugar in a small brass pan, till it gets light; add one tea-cupful of good milk, put it on the fire, and stir carefully till it becomes thick, then pour into a basin, and stir till quite cold; season with three drops of ratafia, or any other seasoning that may be preferred. Pour this custard round the pudding in the glass dish, and ornament with preserved cherries and pink sugar.

Swiss Pudding.

Slice a small sponge cake, cover each slice with strawberry jam, or any other preserve that may be preferred, lay the slices in a glass dish, one on the top of the other, then pour over it about two glasses of sherry. As the

sherry soaks through the cake to the bottom of the dish, take it up with a spoon again, and pour it over the cake until it is all absorbed. Switch up, till very thick and light, about half a pint of good cream, and pour over it, and ornament with pink sugar. The cream should set on the top and sides of the cake as it is poured over it.

Casserole of Grapes.

Have one pint and a half of clear calf's-foot jelly melted ; put three table-spoonfuls of it into the bottom of a clean casserole mould ; let it set, then place a green and purple grape alternately into each flute of the mould, and nearly cover them with a little more of the melted jelly, taking care not to move them ; let it set again, and repeat the process till the mould is nearly full, then colour the remaining jelly with a few drops of cochineal, and fill it to the top. When it has set, turn it out on a glass dish, and fill up the centre with frothed cream, on which sprinkle a little pink sugar.

Casserole of Prunes.

Take ten ounces, put them into a brass pan, cover with cold water, put them on the fire, and let them boil for a minute ; take them off, and drain through a sieve, then open up and extract the stones, which break, take out the kernels and blanch in boiling water for a minute, and take off the brown skins. Dissolve half an ounce of gelatine in half a pint of cold water, then put it on in a brass pan, along with the stoned prunes, two ounces of sugar, a few drops of ratafia, and one glass of port wine. Let it boil for five minutes, after which drain the prunes in a gravy strainer, and set the liquid aside in a basin to cool, but not to jelly. Place the

prunes in rows, with a blanched kernel on the outside of each, round a casserole mould ; colour the half-cooled jelly with a few drops of cochineal, put four table-spoonfuls of it into the mould, allow it to set, then another four spoonfuls, and repeat till the mould is filled up. When set, turn out into a glass dish, and fill the centre of the shape with switched cream, on the top of which strew a little pink sugar.

Casserole of Apples.

Dissolve half an ounce of gelatine in half a pint of cold water, add four ounces of sugar and a few pieces of whole ginger, put it in a brass pan, and let it boil for five minutes, taking care not to let it burn. Have three-quarters of a pound of apples, pare, and cut each in four, put them in the syrup, and boil till soft, but not broken, then take them out and place them in a casserole mould, strain, and colour the syrup, when cold, with hay saffron, and pour over them by degrees, as with the prunes in the foregoing recipe. When set, turn out into a glass dish, fill the centre with switched cream, and on the top strew a little pink sugar.

Casserole of Oranges.

Dissolve half an ounce of gelatine in half a pint of cold water, put it on in a brass pan with six ounces of sugar, and let it boil five minutes, taking care not to let it burn. Have four large St. Michael oranges, peel and separate all the quarters, taking out the seeds, add to the syrup, and let them boil ten minutes. Take them out, and when cold place them into a casserole shape, reduce the syrup, just to fill the mould, and pour it in. When set, turn out into a glass dish, fill the centre with switched cream, and on the top strew a little pink sugar.

Blancmange.

Melt a quart of calf's-foot stock, add a pint of good thick cream, six ounces of lump sugar, a stick of cinnamon, four bay-leaves, one dozen of bitter and two dozen of sweet almonds, blanched and sliced, or a few drops of the essence of almonds. Put it on a clear fire, and let it boil for five minutes ; then run it through a piece of muslin into a basin, stirring occasionally till cold. Wet a mould with water, and fill it ; when you are to turn it out, follow the directions as in calf's-foot jelly.

Blancmange with Gelatine.

To make a shape, soak two ounces of gelatine in a little milk ; put on the fire, in a brass pan, a pint of cream, the same of sweet milk, a quarter of a pound of loaf sugar, and stir till it boils ; then add the gelatine, stir for some minutes, then add six drops of ratafia, or eight of the essence of cinnamon ; pour it into a basin, stir occasionally till cold, but do not allow it to set, and pour it into the mould.

Blancmange Eggs.

Have six small eggs, make a small round hole in the end, and let the whole inside drop out. Put in a little cold water and wash them out ; have a small filler, fix the egg shells in a dish amongst salt, and fill the eggs with the blancmange. When you are to serve them, break the shells, taking care not to injure the blancmange. You may put them in a glass dish by themselves, or put them round a shape of jelly. The proper way to dish them is to have the form of a bird's nest made of calf's-foot jelly ; proceed as follows : take a

china quart basin, wet it with cold water, fill it half full of calf's-foot jelly, hold a small basin within an inch of the bottom, and fix it so as to remain until the jelly is cold and set. When you are to send it to the table, draw out the small basin, run a pin round the jelly and edge of the large basin, do not shake it, turn it over upon a flat dish. Take a cloth wrung out of tepid water, lay it over the basin for a minute, then take off the basin, put the glass dish on the jelly, turn it up, and lay the eggs on the bottom. Have some jelly coloured with cochineal, break it small, and lay it round the edge of it.

Chartreuse of Apples.

Cut twelve apples with a small pipe into stripes about two inches long; boil them in four ounces of sugar, a quarter of an ounce of gelatine previously dissolved in half a pint of water; add one table-spoonful of the essence of ginger, or a few pieces of whole ginger; boil them till soft, but by no means allow them to break down. Take out half of the stripes, and colour the remainder with a little cochineal; then drain them out. Have a round mould with calf's-foot jelly in it to the depth of half an inch, and when the apple stripes are cold, put the white ones round the mould on their ends, the one close to the other; place the pink above in the same way. Have as much white ginger cream made as you think sufficient to fill the mould, and pour it in. When all is set, turn into a glass dish.

Chartreuse of Prunes.

Put on in a brass pan one pound of the best prunes, with a little cold water, let them boil for a minute, and drain through a gravy strainer, then take out the stones,

break them, extract the kernels, blanch them in boiling water, and peel off the skins. Dissolve a quarter of an ounce of gelatine in half a pint of cold water, put it on in a brass pan with two ounces of sugar; the stoned prunes, a glass of sherry wine, and a few drops of ratafia. Let all boil together for five minutes, then pour through a gravy strainer, put the liquid aside to cool a little, after which colour it with a few drops of cochineal, and leave it to jelly. On the outside of each prune put a white kernel, then line both bottom and sides of a plain round mould with them, arranging them neatly in rows, and so that the kernels may appear when the shape is turned out. Fill the mould with rice cream (see recipe for it), and set aside to get firm. When wanted, dip the mould in warm water, turn out on a glass dish, and serve with the jelly chopped a little round the base.

Bavarois of Lemons.

Soak one ounce of gelatine in one gill of cold water for two hours, then pour over it one gill of boiling water, and stir occasionally till cold but not set. Beat with a switch five ounces of ground sugar with the yolks of three eggs in a small brass pan on the stove, then add one gill and a half of milk, with the rind of a lemon grated into it, stir carefully till it begins to thicken, taking care not to let it boil, and pour through a gravy strainer into a cold basin. While cooling it ought to be stirred occasionally at first, to prevent a skin gathering on the top. When the gelatine and custard are nearly cold mix them together, then add the juice of two lemons, one glass of sherry, and one gill and a half of cream previously switched till light and spongy, mix gently, and pour into a jelly mould. When set turn out in the usual way on a glass dish, and serve.

German Custard for Tarts, Cakes, etc.

Grate on a plate the outer rind of one lemon, peel two apples, and grate them also, add three ounces of sugar, mix and put it on in an enamelled pan, stir constantly until it has boiled for about four minutes, then remove a little from the fire, add one egg, put it on again, stir till it begins to thicken without allowing it to boil, and set aside for use.

Tipsy Cake.

Make a sponge cake of four eggs, four ounces of sugar, and fully four ounces of flour (see recipe for *Small Sponge Cakes*), brush a melon mould with butter, then dust with white sugar, pour in the cake, and bake in a moderate oven for about three-quarters of an hour. When ready, and while hot, turn it out on a dish, then pour into it as much sherry wine as it will absorb, and set aside till cold. Blanch and remove the skins from one ounce of sweet almonds, then cut them into thin slices, put these in rows between the flutings made by the mould, then on the centre of the flutings put rows of preserved cherries cut in two, or angelica cut in diamonds, or both together. Serve with a little switched cream, flavoured with sherry wine round the base.

Trifle.

Cut into half-inch dice the quantity of stale sponge-cake required, put it into a glass dish for the centre of the table, pound a few ratafia biscuits, and strew them over the cake, then soak with sherry wine, and spread all over with strawberry or raspberry jam. Switch up till stiff and light one pint of good cream, with two ounces of ground sugar, two table-spoonfuls of lemon syrup, and one glass of sherry, lay this in spoonfuls on the

trifle, heaping it up in the centre, sprinkle with pink sugar, and finish with a row of ratafia biscuits round the dish.

Apple Trifle.

Peel, cut into quarters, and take out the cores of four good apples. Put on in a brass pan four ounces of loaf sugar, with one pint of cold water and a few pieces of whole ginger, let it come to the boil, then put in the apples, and boil gently till soft, but not broken, turning them constantly. When ready take them out, put them aside to cool, and boil the syrup till reduced a little, then pour through a gravy strainer into a basin, and set aside to cool also. Beat up two eggs a little, put them on in a brass pan, with one gill and a half of milk, one ounce and a half of sugar, and a few drops of the essence of lemon, stir over a slow fire till it begins to thicken, without allowing it to boil, then pour out and set aside to cool. Switch up till stiff and light three gills of good cream, with two or three table-spoonfuls of lemon syrup, put the apples in the bottom of a glass dish, pour the syrup over them, then the custard, after it the switched cream roughly in spoonfuls, and sprinkle pink sugar on the top. Put a border of German wafers round the edge of the dish, with a little of the switched cream in each.

Bavarois of Apples.

Soak three-quarters of an ounce of gelatine in half a pint of cold water for two hours, then put it on in a brass pan with four apples peeled and sliced, two to four ounces of sugar, according to the quality of the apples, stew till soft, stirring constantly, and pass through a wire sieve on to a flat dish. Switch in a small brass

pan the yolks of three eggs, with two ounces of ground sugar, then add one gill and a half of milk, stir with a switch over a slow fire till it begins to get thick, without boiling, and pour into a cold basin. Switch till light and spongy one gill of cream, mix the custard with the apples and gelatine when cold, just before it begins to set, then add the cream, mix together thoroughly but lightly, and pour into a mould.

A Bavarois of pine-apple, apricots, or peaches is made as the foregoing, the only difference being that the fruit should be stewed separately from the gelatine, and added at the last before pouring into the mould.

The tinned varieties of the aforesaid fruits answer quite well when the fresh cannot be conveniently obtained, but they ought always to be stewed for a little in their own liquor, with a little sugar, then passed through a wire sieve and allowed to cool.

Rice Cream.

Soak three-quarters of an ounce of gelatine in one gill of cold water for an hour, then pour over it the same of boiling water, and stir occasionally till nearly cold. While the gelatine is preparing, put on in a sauce-pan three ounces of whole rice, with one pint and a half of milk, one ounce of sugar, and the rind of a lemon, let it simmer gently for about forty minutes, then take out the lemon rind, pour it into a basin, stir occasionally till nearly cold, and mix with the gelatine. Switch up one gill of thick cream till spongy and light, adding two table-spoonfuls of lemon syrup, and one ounce of finely ground sugar; mix this gently and thoroughly with the rice and gelatine till it begins to set, then pour into a quart mould, previously wet with

cold water. When firm, turn out on a glass dish, and arrange any kind of prepared fruit around it.

Tapioca Cream.

Soak three ounces of the best tapioca in one pint and a half of milk for two hours, then put it on with one ounce of ground sugar and the rind of one lemon, let it simmer slowly for about twenty minutes, then remove the lemon rind, pour it into a basin, and mix with the same quantity of gelatine (prepared in the same way as for *Rice Cream*), and stir both together occasionally till nearly cold. Add this to the cream (same in quantity and preparation as for *Rice Cream*), and pour into a mould, using the same precaution in the mixing. Serve also in a similar manner.

Cream à la Romaine.

Blanch, peel, and chop two ounces of sweet almonds and half an ounce of bitter, brown them in the oven, then pound them in a mortar, and put them on in a sauce-pan, with half a pint of milk and two ounces of ground white sugar, let this boil, then take it off the fire, add the yolks of three eggs, stir till it thickens, but do not let it boil again ; pass through a fine wire sieve, and put aside to cool. Soak three-quarters of an ounce of gelatine in one gill of cold water for an hour, then pour over it the same of boiling water, and stir occasionally till nearly cold. Switch up one gill and a half of good cream till light and spongy, adding one table-spoonful of lemon syrup, and two ounces of icing sugar, then add the gelatine, after it the preparation of almonds, mixing carefully and gently, till it begins to set, then pour it into a mould previously dipped in cold water.

Italian Cream

Beat the yolks of two eggs with two ounces of ground sugar, add one gill of milk and two ounces of ratafias, put all on together in a small brass pan, stir till it begins to thicken, then pass through a wire sieve; set aside till cold, and add one glass of curaçoa. Proceed with the preparation of gelatine, and the switching of the cream, both in method and quantities exactly as in the foregoing recipe. When the cream and custard have been mixed, add two ounces of preserved ginger, with the same of preserved cherries, both cut into small pieces; mix well, and pour into a mould previously dipped in cold water.

Italian Cheese.

Switch one pint of cream with the juice of three lemons, two glasses of sherry wine, and six ounces of ground sugar, until the cream curdles, which takes about half an hour, pour into a perforated mould made for the purpose, and put it on an ashet to let the whey drain from it. Let it stand till firm, turn on a crystal dish, and draw off the mould. This cream in turning out does not require the usual process of dipping in water.

Apple Cheese.

Soak three-quarters of an ounce of gelatine in half a pint of cold water for an hour. Peel, core, and slice one pound and a half of baking apples, put them on in a brass pan with the gelatine, half a pound of ground white sugar, and a few pieces of rough ginger. Stir, and let it boil till the apples are quite soft, then pass through a hair sieve, stir occasionally till nearly cold,

after which add one gill of switched cream, and pour into a round casserole mould. When quite set, turn it out on a glass dish, and fill the centre with switched cream, on which sprinkle a little pink sugar.

Pine Apple Cheese.

Put on a pound of tinned pine apple in its own juice, and simmer slowly till tender, adding a little water should it reduce too much, then pound it in a mortar, after which force through a hair sieve, and sweeten with three ounces of sugar. Soak one ounce of gelatine in one gill and a half of cold water for an hour, then pour over it the same quantity of boiling water, stirring till nearly cold. Mix the prepared pine apple and gelatine together, both being cold, with one gill of switched cream; this must be carefully done lest the gelatine should separate from the fruit and get into a lump. Pour it into a plain round casserole mould; when quite firm, turn out, and serve with switched cream in the centre. Apricot Cheese is made in the same way, substituting the tinned apricots for the pine apple.

Burnt Almond Charlotte Russe.

Blanch and chop four ounces of good sweet almonds. Melt in a brass or copper pan two ounces of sugar, let it boil till quite brown, then add the almonds, and stir carefully for a few minutes. Pour it out on a flat dish, let it get quite cold, then pound in a mortar, and set aside for use. Line a plain mould with finger biscuits. Soak three-quarters of an ounce of gelatine in one gill of cold water, then pour over it the same of boiling water, and stir occasionally till almost cold, not allowing it to set. Switch up in a basin half a pint of good

cream till quite light and stiff, adding at the same time four ounces of the finest ground sugar and two tablespoonfuls of lemon syrup. When switched enough, add the gelatine, mixing it very carefully with the cream, then the burnt almonds, pour into the mould, and when jellied, turn out and serve.

Coffee Charlotte Russe.

Proceed exactly as in the foregoing recipe, substituting the following preparation of coffee for the almond and sugar mixture. Heat in the oven, or in a pan over the fire, two ounces of roasted coffee beans, then put them into a quarter of a pint of boiling milk, cover closely, let them stand for an hour in a warm place, and strain through a piece of muslin. Let it stand till cold before mixing with the cream.

Pine Apple Charlotte Russe.

Put on in a brass pan about eight or ten ounces of tinned pine apple along with the juice and one ounce of loaf sugar. Let it simmer slowly till tender, adding a little water should it reduce too much, then pass through a wire sieve, and put aside for use. When wanted, proceed as in the recipe for *Burnt Almond Charlotte Russe*, using the purée of pine apple instead of the burnt almonds.

A purée of apricots may be made as above for *Apricot Charlotte Russe*.

Plain Shape of Cream.

Soak three-quarters of an ounce of gelatine in one gill of cold water for two hours, then pour over it the same of boiling water, and stir occasionally till nearly

cold, taking care that it does not set or get lumpy. Switch up in a basin half a pint of good thick cream till very light and spongy, adding while doing so about two table-spoonfuls of lemon syrup (see *Lemon Syrup*), and four ounces of icing sugar. When light enough, add the prepared gelatine by degrees, mixing it with the cream very carefully and thoroughly, and pour into a mould previously dipped in cold water.

A great variety of creams may be made according to this recipe, simply by adding the flavour or fruit when the gelatine and cream are being mixed, this addition, whatever it may be, giving the name to the cream. It will therefore save much unnecessary repetition if, in the following recipes, the various preparations for creams are given.

Chocolate for Creams.

For one shape, put on in a small sauce-pan two ounces of grated chocolate with one gill of milk, and the yolks of two eggs beaten a little, stir over a slow fire till it begins to thicken, without allowing it to boil, and set aside to cool.

Strawberry or Raspberry for Creams.

For one shape, pass through a gravy strainer about a third of a pound pot of either preserve, along with half a gill of good milk. For either a strawberry or a raspberry cream, a very little cochineal must be added to give a decided colour, as the preserve fails to do it.

Vanilla for Creams.

Pound till very fine in a mortar one pod of vanilla with a little sugar, then pass it through a fine sieve,

after which put it on in a sauce-pan with a gill of milk, and the beaten yolks of two eggs, stir over a slow fire till it begins to thicken, then take it off, and let it stand till cold. Sufficient for one shape.

Coffee for Creams.

Heat in the oven, or in a pan over the fire, two ounces of roasted coffee beans, then put them into a gill of boiling milk, cover closely, let them stand for an hour in a warm place, and strain through a piece of muslin, then set aside till cold. Sufficient for one shape.

Pine Apple for Creams.

For one shape, put on in a brass pan, about eight ounces of tinned pine apple with its own juice, and one ounce of sugar, let it simmer slowly till tender, then pass through a wire sieve; and set aside till cold. Tinned apricots may be prepared in the same way for apricot cream, by using more sugar, say double the quantity, or more if liked.

Burnt Almonds for Creams.

Blanch and chop four ounces of sweet almonds, melt in a brass pan two ounces of sugar, let it boil till quite brown, then add the almonds, and stir carefully for a few minutes. Pour out on a flat dish, let it get quite cold, and pound in a mortar.

Ginger for Creams.

Cut in small pieces about two ounces of preserved ginger, add to the cream, with a little of its own syrup and a few drops of the essence of ginger.

Ratafia for Creams.

For one shape, pound in a mortar two ounces of ratafia biscuits, put them on in a small sauce-pan with a gill of milk ; let it boil, then pass through a fine gravy strainer, and, when cold, add to the cream, with a few drops of the essence of ratafia.

Lemon for Creams.

Rasp the rinds of two lemons on a piece of loaf sugar, pound in a mortar, and add to the cream, with the juice of the lemons. Sufficient for one shape. Oranges may be done in the same way.

Hazel Nuts for Cream.

Take the dry hazel nuts and shell them, put them in the oven till they become a deep yellow colour, after which take them out, and rub them against each other in a dry cloth, to take the skins off. When quite cold, chop them finely, then put them in a mortar, and pound with a little thin cream to a thick pulp. For one shape of cream, four ounces of nuts, after the shells are taken off, will be required.

Arrowroot Cream.

Have three ounces of arrowroot, and pour a tea-cupful of cold milk over it. Boil two pints of sweet milk with a stick of cinnamon, the rind of a lemon, and three ounces of lump sugar, for a few minutes, then pick out the cinnamon and lemon, and pour it boiling upon the arrowroot. Serve with stewed apples or preserved fruit of any kind.

Cream Custards in Cups.

To fill a dozen glasses, beat four eggs with three ounces of ground white sugar in a brass pan on a stove

near the fire till white and light, then add three gills of good milk, put it on the fire, stir till it begins to thicken, without allowing it to boil, pour into a basin, and stir occasionally till quite cold. Flavour the custard with rum, sherry wine, or brandy, then mix with half a pint of cream switched with two table-spoonfuls of lemon syrup ; fill the cups, and strew pink sugar on the top of each.

Any flavour may be used instead of the wine or brandy, such as vanilla, cinnamon, or any essence that may be prepared.

Shape of Corn Flour.

Take four ounces of corn flour and two pints of milk, dissolve the corn flour in a clean stew-pan with a little of the milk, then pour in the whole, add two ounces of sugar, and stir very carefully over a slow fire until it has boiled for ten minutes. When ready, remove to the side of the fire, stir in the yolks of two eggs, put it on the fire again, and stir till the eggs set, without boiling. Add flavour to taste, and pour into a mould previously dipped in cold water. When wanted, dip the mould in warm water, turn out, and serve with cream and preserved fruit.

A Shape of Ground Rice may be made exactly in the same way.

Lemon Water Ice.

To make one quart shape, boil one pound of loaf sugar with a pint of water for ten minutes, then add the juice of six lemons and two oranges, half a pint of cold water, one tea-spoonful of the infusion of hay-saffron, or the rind of an orange rasped on a piece of loaf sugar, to colour the mixture ; mix all together and pour through a

gravy strainer into a freezer or ice machine. Break into small pieces about fourteen pounds of rough ice, mix it with four pounds of coarse salt, put some of it into a pail, then place in the freezer, surround it with ice and salt, and turn with the forefinger and thumb. When it begins to adhere to the side of the freezer, scrape it with an ice-spoon, and go on turning till nearly stiff. If wanted for dinner, put it into an ice shape, and put a piece of white paper between the cover and the shape, to prevent it from sticking ; let it stand about two hours, pour the water off should it rise above the mould, and add a little more ice and salt. When wanted, take the mould out of the ice, wash it well in cold water, take off the cover and paper, turn up and shake it till you feel it loosening, then put it on a crystal dish, and draw off the mould.

Orange Water Ice.

To make a quart shape, rasp three oranges on a piece of loaf sugar, and scrape it in among the juice of six and two lemons, half a pint of cold water, and one pound of loaf sugar boiled for ten minutes in one pint of water, mix all together and pour through a gravy strainer. Freeze, and turn out as directed for Lemon Water Ice.

Ginger Water Ice.

To make a quart shape, boil three-quarters of a pound of loaf sugar and three-fourths of a pint of water for eight minutes, pound four ounces of preserved ginger in a mortar with half a pint of cold water, mix all together, add the juice of two lemons, and two ounces of preserved ginger cut in thin slices ; colour with a little cochineal. Freeze, and turn out as directed for Lemon Water Ice.

Pine Apple Water Ice.

To make a quart shape, boil one pound of loaf sugar in a pint of water for ten minutes, pound in a mortar three-quarters of a pound of pine apple till very fine, add the juice of one lemon and the sugar, mix well, and strain. Freeze, and turn out as directed for Lemon Water Ice.

Strawberry Water Ice.

To make a quart shape, boil one pound of loaf sugar in one pint of water for ten minutes, mix it either with the juice of one pound of fresh strawberries, or one pound of strawberry jam pressed through a sieve, mix and add the juice of two lemons, half a pint of cold water, and a little cochineal. Freeze, and turn out as directed for Lemon Water Ice.

Raspberry Water Ice

is made the same as above, by substituting raspberries for strawberries.

Red-Currant Water Ice

is made the same as strawberry, by substituting one pound and a half of red currants, and a few raspberries, to heighten the colour.

Apricot Water Ice.

To make a quart shape, boil one pound of loaf sugar in a pint of water for ten minutes, rub through a fine sieve six very ripe apricots, pound the kernels, mix, and add the juice of two lemons. Freeze, and turn out as directed for Lemon Water Ice.

Grape Water Ice.

To make a quart shape, boil one pound of loaf sugar in a pint of water for ten minutes, then add the juice of three lemons, the rind of one orange rasped, half a pint of cold water, two glasses of grape syrup, one glass of sherry wine, one of the extract of elderberry blossom, and strain. Freeze, and turn out as directed for Lemon Water Ice.

Strawberry Ice Cream.

To make a quart shape, bruise three-quarters of a pound of fresh scarlet strawberries and half a pound of strawberry jam through a sieve among six ounces of ground loaf sugar, half a pint of sweet milk, the juice of two lemons, and one pint of cream, mix all together, and add a little cochineal. Freeze, and turn out as directed for Lemon Water Ice. If fresh strawberries cannot be procured, use strawberry jam.

Raspberry Ice Cream

is made the same as above, by substituting raspberries for strawberries.

Lemon Ice Cream.

To make a quart shape, rasp the rind of two lemons on a piece of loaf sugar, scrape it in amongst one pint of cream, a little milk, half a pound of ground loaf sugar, and the juice of two lemons, mix all together. Freeze, and finish as directed for Lemon Water Ice.

Another way.—Cut the rind of two lemons very thin amongst one pint of milk, half a pound of sugar, and a small piece of stick cinnamon, put it on in a saucepan, and boil slowly for ten minutes ; then strain into a

basin, let it stand till cold, add the juice of two lemons, and one pint of cream. Freeze, and turn out as directed for Lemon Water Ice.

Ginger Ice Cream.

To make a quart shape, bruise six ounces of preserved ginger in a mortar with half a pint of milk, strain through among half a pound of ground loaf sugar, add the juice of two small lemons, and mix all together with one pint of cream. When half frozen, add two ounces of preserved ginger, cut in small pieces, and turn out as directed for Lemon Water Ice.

Pine Apple Ice Cream.

To make a quart shape, bruise in a mortar half a pound of pine apple with half a pound of ground loaf sugar, add the juice of a large lemon, rub them well together, and pass through a sieve amongst one pint of cream and a little milk. When nearly frozen, add a few thin slices of pine apple, and turn out as directed for Lemon Water Ice.

Ratafia Ice Cream.

To make a quart shape, beat the yolks of two eggs with four ounces of ground sugar, put them in a clean sauce-pan with one pint of cream, half a pint of milk, four ounces of sugar, and two ounces of ratafia biscuits; stir over a slow fire till it boils, then strain through a sieve, and add the juice of a small lemon. When frozen, add two ounces of ratafia biscuits pounded and sifted, one glass of maraschino or sherry wine, and turn out as directed for Lemon Water Ice. If wanted pink, add a little cochineal.

Brown Bread Ice Cream.

To make a quart shape, toast three slices of bread in the oven till brown, put one of them in a sauce-pan with half a pound of loaf sugar, half a pint of milk, two penny sponge cakes, and one pint of cream ; stir over a slow fire till it boils, then strain through a sieve, let it stand till cold, and freeze as Lemon Water Ice. When stiff, add the other two slices of bread pounded and sifted, along with one glass of maraschino or sherry wine, and turn out as directed for Lemon Water Ice.

Vanilla Ice Cream.

To make a quart shape, pound in a mortar two pods of vanilla, with half a pound of ground sugar, till very fine, and sift it through a fine sieve, beat up the yolks of two eggs with a little of the sugar, put all in a sauce-pan with half a pint of milk, stir over a slow fire till it boils, then take it off, let it stand till cold, add the juice of one lemon and one pint of cream, mix, freeze, and turn out as directed for Lemon Water Ice.

Another way.—Boil two pods of vanilla in one pint of milk until the milk is reduced to the half, then strain through amongst half a pound of sugar. When cold, add one pint of cream, the juice of a lemon, and finish the same as above.

Hazel-Nut Ice Cream.

Prepare the same mixture as described in recipe for *Hazel Nuts for Cream*, only, six ounces of nuts after shelling are required instead of four. Add this to the vanilla cream described in the foregoing recipe, after it is cold, and freeze in the usual way.

Iced Soufflé.

Beat up the yolks of eight eggs with six ounces of ground white sugar in a copper or brass pan, over the stove, till very light, then draw it aside and allow it to cool. Switch up one pint of good cream with two ounces of ground sugar and three table-spoonfuls of lemon syrup till quite thick and spongy, switch up four of the whites of the eggs to a stiff froth ; have half a pound of any dried preserved fruit, such as ginger, pine apple, or apricots, chopped up into small pieces. The mixing must now be very carefully and lightly done, adding a spoonful of the yolks and sugar mixture to the cream alternately with so much of the frothed whites and half the fruit at a time. When thoroughly mixed, pour it into the soufflé dish with a paper band round it, place it among the ice and salt for a few hours, or till quite frozen to the centre, then take off the band of paper, and serve on a silver dish with vanilla and pink sugar sprinkled on the top.

Iced Apple Soufflé.

Peel, core, and stew to a pulp six apples with three ounces of ground white sugar, as quickly as possible, stirring constantly, add the juice of a lemon, pour on to a dish and stir till cold. Separate the yolks from the whites of four eggs, mix the yolks in a bowl with four ounces of icing sugar, then beat them on the stove till white and light, after which remove them and beat till cold. Switch up three gills of good cream till very stiff, adding two table-spoonfuls of lemon syrup and one ounce of icing sugar. The whites of the eggs must also be switched up to a stiff froth, then proceed to the

mixing, which must be very carefully and lightly done, as follows: with a spoon add a little of the yolk mixture to the cream, then a little of the purée of apples, then a little of the switched whites, and repeat until all has been put in, mixing well after the addition of each ingredient, then pour into the soufflé mould, strew lemon sugar on the top, place it in a cave, and freeze in the usual way.

A great variety of iced soufflés may be made by working according to the foregoing recipes, and simply altering the fruit or flavour, which gives the name to the soufflé.

CAKES, BISCUITS, AND BREAD.

Plain Short-Bread.

Take one pound of butter (half-fresh half-salt is a great improvement), and cream it with the hand on a board or table, then add one pound and a half of flour, four ounces of rice flour, half a pound of fine ground sugar, and work all together into a smooth dough. Divide into the number of cakes required, pinch round the edge with the forefinger and thumb, and prickle on the top. Ornament with a few caraways and orange peel; paper a tin, put the cakes on it, and bake in a moderate oven.

Pitcaithly Bannock.

Take four ounces of fresh butter, the same of salt, and cream it with the hand on a board or table, then add

twelve ounces of flour, two ounces of rice flour, two ounces of minced almonds (previously blanched), two ounces of minced orange peel, and four ounces of ground sugar. Rub all together into a smooth dough; form into a round cake, at least an inch thick, prickle on the top, and pinch round the edge with the forefinger and thumb; ornament very tastefully with large-sized caraways and orange peel; pin a band of paper round it, so as to keep it in its proper form; paper a tin, put it on, and bake in a moderate oven for about half an hour.

Scotch Petticoat Tails.

Rub six ounces of butter into a pound of flour, and six ounces of sugar; add a little water, and work into a smooth dough. Divide in two; roll into round cakes about the size of a dinner-plate. Cut a round cake from the centre of each with a cutter four inches in diameter, then divide the outside of each into eight, prickle on the top, dust over with fine ground sugar, and bake in a moderate oven about twenty minutes.

Diet Loaves or Sponge Cake.

Take nine eggs, separate yolks from whites, dropping the yolks into a basin amongst four ounces of finest ground sugar, and the whites into a brass or copper pan. Switch up the whites till very light and stiff, and beat up the yolks with the sugar. Have six ounces of flour sifted, mix gently together, adding a little flour and a little of the whites to the yolks alternately. Line three square tin moulds with cartridge paper, pour in the mixture in equal quantities, put two thin slices of citron peel on the top of each, and bake in a slow oven for half an hour.

Small Sponge Cakes.

Break eight eggs into a pan amongst eight ounces of fine ground sugar, beat up over a stove till very stiff and light, then take them off and keep beating till cold, and add a few drops of the essence of lemon. Mix in gently nine ounces of flour; drop into greased and sugared pans, and bake in a slow oven about ten minutes.

Savoy Cake.

Beat up twelve eggs with one pound of fine ground sugar, over a stove, till light and white, then take it off and beat till cold, add a few drops of the essence of lemon, and mix in gently one pound of flour. Grease a tall mould with melted lard, then dust over with fine ground sugar; put in the cake, and bake in a slow oven for nearly half an hour.

Pound Cake.

Take twelve ounces of butter and beat in a basin to a cream; add twelve ounces of ground sugar, and beat ten minutes longer; then drop in two eggs, and beat five minutes; again two eggs, and so on till you have put in twelve. Add a few drops of the essence of lemon, mix in gently one pound and a quarter of sifted flour, and one ounce of caraway seeds. Pour the cake into papered tin hoops, and bake from an hour to an hour and a half in a moderate oven.

Rice Cake.

Beat six ounces of butter in a basin to a cream, add six ounces of ground sugar, and beat a little longer. Drop in an egg, beat a few minutes, then another, and so on, till you have put in six. Add a few drops of the

essence of lemon or ratafia, mix in gently six ounces of sifted flour, two of rice flour, two of ground rice, and a little volatile. Put the cake in a papered tin hoop, and bake in a slow oven about three-quarters of an hour.

Rice Cake, No. 2.

Beat together six eggs, half a pound of sugar, and half a pound of rice flour in a basin, with a spoon, till very light. Add a few drops of the essence of lemon, pour into a papered tin hoop, and bake about an hour in a moderate oven.

Snow Cake.

Beat to a cream half a pound of butter, add half a pound of ground sugar, and beat a little longer, drop in an egg, beat for a few minutes, then another egg, and so on, till you have added six. Mix in gently six ounces of flour, the same of potato flour, both sifted, and a little volatile. Paper a tin hoop, pour in the cake, and bake from an hour to an hour and a half in a moderate oven.

Small Snow Cakes.

Beat half a pound of fresh butter to a cream, add half a pound of ground white sugar, and beat a little longer, then mix in one pound of potato flour. Beat up till very stiff and light the whites of six eggs, mix these very gently and lightly with the cake, and flavour according to taste. Line with paper an oven tin, about twelve inches square, and turned up at the sides, pour the cake into it, and bake in a moderate oven from twenty minutes to half an hour. When ready, take it out, turn over the pan, take off the paper, and cut into small squares while hot.

Bachelor's Cake.

Beat one pound of soft sugar with half a pound of butter for fifteen minutes ; mix three tea-cupfuls of butter-milk with two tea-spoonfuls of carbonate of soda, and one of tartaric acid ; add to the sugar and butter. Mix in one pound of raisins with one pound and a half of flour, one ounce of mixed spice, and two ounces of minced orange peel ; mix all together, and bake in a moderate oven two hours.

Lunch Cake.

Beat to a cream six ounces of butter, add eight ounces of ground sugar, and beat for a short time, drop in an egg, beat a few minutes, then another egg, and so on, till you have put in four. Mix one gill and a half of sweet milk with half a tea-spoonful of carbonate of soda, and two table-spoonfuls of vinegar. Mix together one pound of flour and half a pound of currants, add the half of this to the butter, sugar, and eggs, then mix the whole ingredients together ; put it in a papered tin hoop, and bake in a moderate oven from an hour to an hour and a half.

Madeira Cake.

Beat twelve ounces of butter to a cream, add twelve ounces of ground sugar, and beat for some time, drop in two eggs, beat for a few minutes, again drop in two eggs, and so on, till you have added twelve. Mix in gently one pound and a quarter of flour, a little volatile, and ten drops of the essence of lemon. Pour into a papered hoop, dust a little fine ground sugar on the top, then three thin slices of citron peel, and bake from an hour and a half to two hours in a moderate oven.

Seed Cake.

Beat one pound of butter to a cream, add one pound of sugar, and beat both together until they become white; then add two eggs, and beat for some time, and so on until you have added twelve. Have one pound and three-quarters of flour sifted, mix in amongst it half a pound of orange peel and one pound of citron peel, cut small, half a pound of sweet almonds blanched, and cut small; then mix all together, but stir as little as possible. Have a hoop prepared, put in the cake, smooth with a knife, and scatter a few caraways on the top. Bake two hours and a half in a moderate oven.

Plum Cake.

Take one pound of soft sugar, and beat it with one pound of butter (previously beat to a cream) for twenty minutes; add two eggs, and beat for some time, and so on until you have added twelve; then add a pound and a half of sifted flour mixed with one pound and a half of cleaned currants, and half a pound of orange peel cut small. Bake three hours in a slow oven.

Rich Plum Cake.

Beat to a cream half a pound of salt butter and half a pound of fresh in a basin, over a stove or hot-plate, then add one pound of ground sugar, and beat together till white; add two eggs, beat for five minutes, then another two, and so on, till you have put in six. Have one pound and a half of flour sifted, from which take a handful and shake into the mixture, then two eggs, and beat for five minutes, again a handful of flour, and so on, till you have added in all twelve eggs. Have one

pound and a half of currants cleaned, half a pound of sweet almonds, blanched and cut small, one pound of orange peel, and half a pound of citron, also cut down, and half a pound of sultana raisins. Mix all the fruit with the remainder of the flour, then all together, taking care not to beat the cake after you have added the fruit and flour. Pour it into a papered hoop, and bake in a moderate oven for nearly three hours.

Sultana Cake.

Take one pound of soft sugar, beat with one pound of butter (previously beat to a cream) for twenty minutes; add two eggs, and beat for some time, and so on until you have added twelve; then mix in gently one pound and a half of sifted flour, along with two pounds of sultana raisins. Bake in a slow oven for two hours.

Vienna Cake.

Beat half a pound of butter to a cream, add half a pound of ground sugar, and beat a little longer. Drop in two eggs, beat a few minutes, again drop in two eggs, and so on till eight are in. Mix in gently one pound of flour and a little volatile. Have six pieces of paper seven inches long and four broad, brush with lard, drop the cake in equal quantities on each of them, smooth with a knife on the top, and bake ten minutes in a quick oven. When you take them out, turn over on clean paper, and spread with various preserves. Lay the one above the other, pare the edges, and ice all over (see *Icing for Cakes*). Ornament with icing, angelica, and variously coloured jellies. This makes a very nice dish for a sweet course.

York Cake.

Take one pound of soft sugar, ten eggs, add two of them to the sugar, and beat five minutes with a wooden spoon ; then add other two, still beating, until you have added all the ten ; mix in gently one pound of flour, paper a pan about twelve inches square, pour it in, and bake twenty minutes in a quick oven ; after which, take it out, turn up the pan, take off the paper, and cut in square pieces according to the size wanted. If wanted for rout cakes, ice them on the top.

French Cake.

Take six eggs, separate yolks from whites, beat the yolks with half a pound of soft sugar and two ounces of butter ; blanch and pound with two ounces of sugar, two ounces of sweet and half an ounce of bitter almonds ; beat up the whites to a snow, mix in half a pound of common flour, a quarter of rice flour, and a little volatile, put all together, and season with the grate and juice of one lemon. Bake one hour in a moderate oven.

Old Maid's Cake.

Beat up half a pound of fresh butter with half a pound of sugar for fifteen minutes ; add one egg occasionally till you have added five. Have half a pound of currants, mixed with three-quarters of a pound of flour, mix all together by stirring as little as possible. Bake in a moderate oven for two hours.

Jenny Lind Cake.

Beat up one pound of ground loaf sugar with one pound of butter for fifteen minutes ; add two eggs occasionally until you have added eight ; then add half a

pint of sweet milk. Have one pound and a half of flour mixed with a quarter of a pound of orange peel minced small ; grate the half of a nutmeg, half an ounce of ground cinnamon, half an ounce of ground caraway seeds, quarter of an ounce of ground cloves, and a quarter of an ounce of carbonate of soda. Then mix all together, line a hoop with paper, and bake two hours in a slow oven.

Ginger Bread.

Take two pounds of treacle, and set it near the fire so as to become hot ; mix three pounds of flour with half an ounce of ground ginger, half an ounce of ground cinnamon, quarter of an ounce of ground cloves, one ounce of caraway seeds, three ounces of sugar, two ounces of orange peel, cut small, and half an ounce of carbonate of soda. Then melt three ounces of butter, pound a quarter of an ounce of alum with half an ounce of pearl ashes, and add to the melted butter ; shake them up till quite dissolved ; then mix with the treacle and pour in among it the flour and other ingredients ; mix well and roll out ; put it into a buttered tin about twelve inches square ; smooth with a knife, and cut diamonds on the top. Bake in a moderate oven for three-quarters of an hour, then turn it out, and cut in square pieces, according to the size you wish. Ginger bread is improved by sponging a night or two.

Ginger Bread (Superior).

Pound well three ounces of carbonate of soda, and mix it thoroughly with seven pounds of sifted flour, on a board or table, then rub in one pound and a half of butter, and mix well. Make a large space in the middle, into which pour four and a half pounds of

treacle, heated sufficiently to make it pour easily, one pound and a half of orange peel cut into small pieces, one pound of sweet almonds without blanching, four to five ounces of mixed spice, one pound and a half of sugar, four eggs, and one ounce and a half of American pearl ashes, previously dissolved in a little hot water. Mix all these ingredients well in the centre, then gradually draw in the flour and work into a dough, put it into a large earthen jar, cover with a towel, and let it stand twenty-four hours. Form into cakes according to the size wanted, and bake in a very moderate oven.

Plain Ginger Bread.

Heat two pounds of treacle with eight ounces of butter. Mix with three pounds and a half of flour, three tea-spoonfuls of carbonate of soda, the same of ground ginger, the same of ground cinnamon, two of allspice, and two ounces of caraway seeds. Beat three eggs with four ounces of sugar, add to them nearly a quart of butter-milk, mix this with treacle and butter, then all together. Line four tin hoops with paper, put in the cake in equal quantities, and bake in a moderate oven.

Very Plain Ginger Bread.

Heat one pound of treacle with two ounces of butter. Mix with one pound and three-quarters of flour, two tea-spoonfuls of carbonate of soda, one of ground ginger, the same of allspice, and two ounces of brown sugar. Mix all together. Butter a flagon sufficiently large, put in the cake, and keep off the cover. Put it on in a pan of boiling water, cover the pan closely, and let it steam for two hours.

Scotch Bun.

To make a bun of twelve pounds weight, have four pounds of dough ; stone four pounds of raisins, clean four pounds of currants, cut small half a pound of orange peel, half a pound of sweet almonds blanched, and cut in four, one ounce of allspice, an ounce of ground ginger, two nutmegs grated, and mix the spices well with the fruit. Take two pounds and a half of the dough, add to the fruit, lay it on the baking-table and work well until thoroughly mixed. Take the pound and a half of dough, mix it with four ounces of melted butter, knead it well with a little flour till smooth and stiff, then roll it out large enough to hold the bun, lay the bun on it, gather it up round the sides, and fold it nicely to cover all the fruit. Have the hoop buttered, turn the bun upside down on a sheet of greased paper, make it smooth on the top, and prickle it with a fork or prickle, glaze on the top with water, put it into a quick oven ; if a metal oven, it will require four hours ; if in a baking oven, three hours will do it.

Rice Cheese Cakes.

For two dozen of cheese cakes, take a quarter pound of ground sugar, and a quarter pound of rice flour. Break three eggs, yolks and whites, in amongst the sugar and flour into a basin, beat them up with a spoon till very light and white ; add a few drops of the essence of almonds or lemon, and a little volatile, line the pâté pans with a piece of puff paste, fill them three-fourths full, put on the oven sheet, and bake twenty minutes in a quick oven.

Cheese Cakes.

Beat half a pound of butter to a cream, then add half a pound of soft sugar, and beat together until white ; add one egg at a time until you have added eight, beating all the time. When you find it beginning to oil, which it will do about the time you add the sixth egg, have three-quarters of a pound of flour sifted, and shake in a little. When all the eggs are in, and it sufficiently beaten, mix in gently all the flour, along with a quarter of an ounce of volatile, and season with a few drops of the essence of lemon. Line the pans with puff paste, fill them about half full ; with a paste-cutter cut some stripes of paste, ornament on the top, and bake in a quick oven for ten minutes.

Macaroon Cheese Cakes.

Beat four ounces of ground sweet almonds and six ounces of ground sugar with the whites of four eggs for ten minutes, then add one table-spoonful of rice flour, and a little volatile. Have eighteen pâté pans lined with puff paste, divide the mixture in equal quantities into them, lightly touch the cheese cakes on the top with a brush dipped in water, and bake in a moderate oven ten minutes.

Lemon Cheese Cakes.

Melt in a small brass pan four ounces of butter, then add one pound of loaf sugar, the juice of three lemons, and the grated rinds of two. Stir very carefully and constantly over a stove or slow fire until it has boiled for about eight minutes. With a spoon beat up six eggs in a bowl, pour in the mixture by degrees, stirring constantly to prevent curdling. When well mixed return to the pan,

put it again over a slow heat, and stir very carefully until it becomes thick like a custard, without allowing it to boil, then set aside till cold. Line the pâté pans with puff paste, put in the mixture, and bake in a quick oven. The mixture in the above recipe is sufficient for a large number of cheese cakes, but as it keeps good for a considerable time it may be set aside in a jar and used as occasion requires.

Queen Cakes.

Beat four ounces of butter, in a basin, to a cream, add four ounces of ground sugar, beat together till white, then put in one egg and beat for a few minutes, then another, and so on till you have added four. If the mixture should oil before all the eggs are in, take a little flour from the six ounces previously weighed and sifted, and shake in amongst it; add a little volatile, a few drops of the essence of lemon, and mix flour and all gently together. Have eighteen queen-cake pans greased, and a few cleaned currants scattered in the bottom of each, pour in the mixture in equal quantities, and bake them in a moderate oven for about ten minutes

Raspberry or Jelly Sandwiches.

Beat half a pound of butter to a cream, then add half a pound of ground loaf sugar, and beat together until white; add one egg at a time until you have added eight, beating all the time. When you find it beginning to oil, which it will do by the time you have added the sixth egg, have one pound of flour sifted, and shake in a little. When all the eggs are in, and it sufficiently beaten, mix in gently all the flour, along

with a quarter of an ounce of volatile. Divide this quantity into eight, with a spoon, on buttered papers, spread round with a knife, and bake in a quick oven, after which lay three together, the one on the top of the other, with jelly between, and cut to taste.

Victoria Sandwiches.

Beat six ounces of fresh butter to a cream, add the same quantity of fine ground sugar, and beat together till light and white, then add one egg, and beat for a few minutes, again one egg, and so on till you have put in six, then mix in gently nine ounces of sifted flour. Have three half sheets of paper cut into six squares, butter them, divide the mixture into equal proportions on the squares of paper, and bake in a quick oven about five minutes, then turn them up; let them stand till cold; spread over three of them red-currant jelly or marmalade, and put them together. Ice them on the top with lemon icing (see *Lemon Icing*), pare the edges with a sharp knife, and cut into slices similar to finger biscuits.

Coronation Cakes.

With a switch beat up six eggs and eight ounces of sugar over a stove, till light and white, take them off the stove and beat till cold, then add a few drops of the essence of lemon, and mix in gently eight ounces of sifted flour. Have the pans greased and dusted with sugar, put in the mixture, and bake in a moderate oven for about ten minutes. When done, turn them out of the pans, and let the under sides remain up. Have some stiff icing prepared (see *Icing for Cakes*), put it into the ornamenting bag, with it form small rings

round the top of each cake, and into each of these rings put a very little jelly of various colours.

Swiss Tartlets.

Make twelve tartlet cases, and fill them with jam of any kind. Beat up the whites of four eggs till very stiff, mix in gently six ounces of fine sifted sugar, then put it into the ornamenting bag, and press out a small quantity on the top of each tartlet, to resemble as nearly as possible the shape of an egg, then dust them over with pink sugar; put them in a slow oven for five minutes, and with the same mixture in the bag form a ring on the top of each tartlet, into which put a very little jelly of various colours.

Albert Cakes.

Beat up twelve eggs with fourteen ounces of ground sugar in a pan or basin, over a stove, with a switch, till light and spongy, then take it off and beat till cold; add half a pound of cleaned sultana raisins mixed with one pound of sifted flour, mix all gently together, and pour into a flat pan about fourteen inches square, previously lined with greased paper. Bake in a moderate oven twenty minutes, then take it out and cut into small square pieces.

Spanish Cakes.

Put on half a pint of milk in a small sauce-pan with two ounces of sugar, three ounces of butter, and a pinch of salt, let it come to the boil, then take it off the fire, and add five ounces of flour; put it on again, and stir well with a wooden spoon for three minutes. Remove to the side of the fire; add three eggs, one at a time, mixing well after each; if too stiff, add the yolk of

another, and flavour to taste. Blanch and chop two ounces of sweet almonds, and mix them with one ounce of ground white sugar and the white of an egg ; with a tea-spoon lay the paste out on a baking sheet, in pieces about the size of a walnut, brush over lightly with beaten egg, spread the almond mixture over them, then dust white sugar on them, and bake in a moderate oven to a pale brown. When cold, open them, fill with switched cream, flavoured to taste, and put them together again.

Shrewsbury Biscuits.

Rub four ounces of butter into eight ounces of flour ; add six ounces of sugar ; wash and dry six ounces of currants. Beat up three eggs, yolks and whites, and mix them all together with a little carbonate of soda ; roll them out into small biscuits, half an inch thick, adding a little more flour if necessary, and cut them with a paste-cutter. Lay them upon a clean buttered tin, and bake in a moderate oven until they are a fine light brown.

Almond Biscuits.

Blanch and mince small a quarter pound of almonds. Take half a pound of flour, half a pound of sugar grated, four ounces of melted butter, and the half of an egg ; mix all together with a spoon ; put them out into small thin cakes, cut them with a cutter, or drop upon a clean tin, and bake them in a slow oven from twelve to fifteen minutes.

Wafer Biscuits.

Rub in three ounces of butter and three ounces of sugar into half a pound of flour, add a little cold water, work it up with the hand, and roll out into very thin

biscuits. Cut them with a cutter about five inches wide, prickle them on the top with a fork, and put them in a slow oven for ten minutes.

German Wafers.

Beat up for ten minutes eight eggs with one pound of ground loaf sugar, and add a few drops of the essence of lemon. Mix in half a pound of flour, drop on greased tins, and bake in a moderate oven till a very light brown, then take them out and turn into the form of a cone.

Sugar Biscuits.

Separate five eggs, the yolks from the whites; beat up the yolks with half a pound of loaf sugar for half an hour; beat the whites to a froth. Sift in four ounces of dried flour with the yolks; beat them for five minutes, then add the whites, and a little essence of cinnamon; drop them in a round form upon a sheet of white paper, and sift sugar over them. Bake them in a quick oven about ten minutes.

Macaroons.

Take fourteen ounces of sweet almonds and two ounces of bitter, blanched and dried, pound them in a mortar with two pounds of sugar. Beat up the whites of twelve eggs with a switch till very light, mix with the almonds in a basin, and squirt them through a pipe on wafer paper. Bake in a moderate oven.

Ornamented Macaroons.

Take one pound of sweet almonds, blanch, dry, and pound them in a mortar, with two pounds of finest ground sugar, then put them in a basin, and beat with the whites

of twelve eggs, and three ounces of rice flour, till they become pretty stiff. Drop the biscuits on wafer paper through a bag and pipe ; ornament on the top with small stripes of angelica and coloured slices of almonds. Have the oven tins covered with common grey paper, on which lay the sheets of wafer with the biscuits, and bake in a slow oven about twenty minutes.

Spice Nuts.

Heat half a pound of treacle, and mix it with four ounces of raw sugar, the same of melted butter, half an ounce of Jamaica pepper, an ounce and a half of ground ginger, half an ounce of caraway seeds, half an ounce of carbonate of soda, and three ounces of minced orange peel. Have about a pound and a half of flour on the baking-table, pour amongst it the above ingredients, and make into a dough. Roll out, and cut the nuts with a round cutter, lay them on greased tins, and on the top of each put a small slice of sweet almond. Bake in a slow oven about ten minutes.

Yorkshire Perkins.

Mix with half a pound of flour four ounces of coarse oatmeal, one ounce of mixed spice, six ounces of brown sugar, and a full quarter of an ounce of carbonate of soda. Rub in four ounces of butter or lard, add four ounces of treacle, previously heated, and butter-milk sufficient to make a nice soft dough. Divide the dough into pieces weighing one ounce and a half each, form them into round flat cakes, put them on greased tins, and bake in a cool oven. When done, glaze them on the top with butter-milk,

Squirt Biscuits.

Rub in six ounces of butter among three-quarters of a pound of flour, six ounces of sugar, a little volatile, moisten all with three eggs ; make into a dough ; put through the squirt ; form the biscuits to taste ; and bake in a slow oven.

Jumble or Squirt Biscuits.

Beat to a cream half a pound of the finest butter, add twelve ounces of ground loaf sugar, beat a little longer, then put in one egg, and go on beating till you have added four, then add a few drops of the essence of lemon, and one tea-cupful of sweet milk. Spread on the table two pounds of flour, four ounces of rice flour, and almost a quarter of an ounce of volatile ; make a space in the centre, into which pour the mixture, mix all up lightly with the hands, press through the biscuit squirt, form into various shapes, and bake in a slow oven about ten minutes. If liked, a few caraway seeds may be added.

Ratafia Biscuits.

Blanch four ounces of sweet almonds, dry them, and pound in a mortar with half a pound of ground sugar till very small, mix up with the whites of five eggs and one ounce of rice flour till smooth and pretty stiff. Have the oven tins lined with paper, put the mixture into a bag and pipe, made for the purpose, and drop the biscuits on the paper about the size of a sixpence. Bake in a slow oven about ten minutes.

Brandy Wafers.

Heat half a pound of treacle ; rub four ounces of butter into six ounces of flour, and half a pound of sugar,

one ounce of allspice, and the grate and juice of one lemon ; pour in the treacle amongst the ingredients, mixing them well together ; butter a broad tin, and pour in the mixture, spreading it all over with a knife. Put it in a slow oven for about fifteen minutes, then take it out, and cut in square pieces, and roll on a wooden pin, to form the wafer.

Rice Biscuits.

Beat five eggs with four ounces of ground sugar in a pan or basin, over a stove or hot plate, till light and spongy ; take it off and beat till cold, then mix in gently two ounces of common flour, and the same of rice flour. Drop the mixture from the point of a table-spoon on a greased tin, making each biscuit the size you wish, and bake in a quick oven for about five minutes.

Finger or Savoy Biscuits.

Break eight eggs into a brass or copper pan amongst ten ounces of ground sugar, and beat up over a stove till very light and white, then take it off and beat till cold. Add a few drops of the essence of lemon, mix in gently ten ounces of flour, and drop through a pipe and bag on clean paper. Have a sheet of paper on the table with some ground sugar on it ; turn the sheet with the biscuits over on it, then take them off, and bake about five minutes in a quick oven.

German Biscuits.

Rub in four ounces of butter amongst half a pound of flour and four ounces of sugar, a little carbonate of soda ; moisten with one egg, and season with a few drops of the essence of bitter almonds. Lay it in small pieces on a buttered tin as roughly as possible, and bake in a slow oven.

Victoria Biscuits.

Rub one pound of butter into three pounds of flour, and break in six eggs, add one pound of ground loaf sugar, half an ounce of volatile, a few drops of the essence of bitter almonds; mix them together into a stiff dough, and roll it out about a quarter of an inch thick. Cut the biscuits out with a small round cutter. Have one pound of loaf sugar broken into small bits, and spread on a sheet of paper. Wet the biscuits on the top with egg, then lay the wet side amongst the sugar, turn them over, and lay them on greased tins a little distance from each other. Bake in a moderate oven till a light brown.

Cinnamon Biscuits.

Rub four ounces of butter into one pound of flour, add half a pound of ground loaf sugar, one ounce of ground cinnamon, and half an ounce of volatile. Moisten with water into a soft dough; roll out pretty thin, and cut to taste with fancy cutters. Glaze on the top with coarse melted sugar.

Lemon Biscuits.

Rub three ounces of butter into half a pound of flour, add half a pound of sugar and a very little volatile; moisten with two eggs, and a little essence of lemon. Roll out, cut small, and bake in a moderate oven.

Abernethy Biscuits.

Rub in three ounces of butter amongst one pound of flour, two ounces of sugar, and half an ounce of caraway seeds; moisten with a little water; roll out to half an inch thick, cut with a small cutter, stamp them, and bake in a quick oven.

Wine Biscuits.

Rub in three ounces of butter amongst one pound of flour and one ounce of sugar ; moisten with a little water or sweet milk ; roll out to half an inch thick, cut to the size wanted, stamp them, and bake in a quick oven.

Ginger Biscuits.

Rub half a pound of butter into one pound and a half of flour, mix it with three eggs, half an ounce of ground ginger, one tea-spoonful of the essence of ginger, half a pound of ground sugar, and a quarter of an ounce of volatile. Work all together into a smooth dough ; roll out till about the thickness of a quarter of an inch. Brush with an egg, and strew over with minced almonds. Cut out with an oval or star cutter, lay them on greased tins, and bake in a moderate oven from ten to fifteen minutes.

Ginger Biscuits, No. 2.

Rub ten ounces of butter into one pound and three-quarters of flour. Mix with it four eggs, one pound of ground sugar, one ounce and a half of ground ginger, half an ounce of volatile, and one tea-cupful of water. Knead all together into a smooth dough ; then roll it out thin, and cut them out with a round cutter. Brush them on the top with egg, put a small stripe of orange peel on the top of each, put them on greased tins, and bake in a quick oven from ten to fifteen minutes.

Fancy Rock Almond Biscuits.

Beat up the whites of three eggs with a tea-spoonful of vinegar and one pound of the finest ground sugar till very stiff and light. Blanch, dry, and mince half a

pound of sweet almonds, and add to the above. Drop from the points of two tea-spoons on slightly greased tins, and ornament on the top with small stripes of angelica and coloured almonds. Bake in a very slow oven till they become hard, but not in the least brown. The half of the quantity may be made pink by adding a little cochineal.

Meringues.

Separate the whites from eighteen eggs ; put twelve of the whites in a brass or copper pan, and beat them with a switch till very light, adding a spoonful of vinegar. Then take the other six whites, and beat them in a basin with two pounds of icing sugar, and a table-spoonful of vinegar, till it becomes light and stiff. Mix all gently together in the pan ; have three or four sheets of thin cartridge paper greased ; cut the paper in stripes, and lay it on boards two inches thick, then, with a table-spoon, drop the meringues in rows on the paper as near to the shape of an egg as possible. Sprinkle a little coloured sugar on the top of each, and put them in a cool oven, the door of which must be left open, for one hour. Take them out and separate them from the paper with a sharp-pointed knife dipped in warm water, then place two of them together, which forms the meringue.

Meringues, No. 2.

Drop the whites of six fresh eggs into a brass or copper pan ; switch up till very stiff, adding a little white wine vinegar, then stir in gently eight ounces of the finest ground sugar ; put this mixture into the bag and pipe, drop the meringues through it on greased oven tins in the form of twisted shells. Bake in a very slow

oven till they become hard and a light brown ; then take them out, and with a tea-spoon scoop out the insides, so as to make space for some switched cream or preserves, with which they are filled when cold. Put the shells in some dry place all night, so as to dry them thoroughly before using.

Icing for Cakes.

Beat up the whites of three eggs with three-quarters of a pound of the finest ground sugar and a little vinegar. Beat it up till very stiff, pour the icing over the cake, and smooth on the top and sides with a knife. Set the cake in a warm place until the sugar gets hard.

Lemon Icing.

Squeeze the juice of two lemons into a basin amongst half a pound of ground white sugar, and beat it for a short time. If wanted pink, add a little cochineal.

Almond Icing.

Put on in a brass or copper pan four pounds of soft sugar with one pint of water, and let it boil from six to eight minutes, then draw off the fire, and mix with it two pounds of ground sweet almonds, stirring till it begins to get thick, then pour equally over the cake.

Almond Icing, No. 2.

Mix together two pounds of ground sugar and one pound of ground sweet almonds, put this out on a clean board or table, make a space in the centre into which drop the yolks of six eggs, add a few drops of the essence of ratafia, and work with the hands into a stiff paste.

Chocolate Icing.

Grate two ounces of best chocolate, put it on in a small enamelled saucepan with half a gill of hot water and stir till quite dissolved, then add half a pound of icing sugar, and stir again till quite smooth.

Coffee Icing.

Heat in the oven, or on the stove, two ounces of roasted coffee beans, put them into a small enamelled pan with one gill of boiling water, cover closely and leave them to infuse for an hour, then strain and return to the pan. Stir in half a pound of icing sugar, or more if required, to bring it to the proper consistency for coating cakes, pastry, etc.

Butter Icing.

Beat over a stove till smooth half a pound of white fresh butter; then add three ounces of fine sifted flour, and beat together till very smooth. This is used for ornamenting cold fowls, turkeys, tongues, hams, and other cold meats.

Currant Loaf.

To make a good-sized one, take four pounds of loaf-bread dough, and work into it half a pound of melted butter, one pound of stoned raisins, three-quarters of a pound of cleaned currants, four ounces of orange peel cut small, and one ounce of mixed spices. Knead it till the fruit and spice are thoroughly mixed with the dough. Have an oven tin and a cake hoop greased, place the hoop on the tin, into it put the loaf, cover up, and let it stand in a warm place for an hour to prove. Bake in a hot oven from an hour to an hour and a half, and glaze on the top with sugar and water.

Loaf Bread.

To make six loaves of bread, have three potatoes boiled and pared, rub them through a drainer with a wooden spoon into a large jar, adding a little warm water, to make them go through more easily, then add five quarts of lukewarm water, along with a pint of baking yeast and three ounces of salt, mix in flour enough to make it a thin batter, cover it up, put it in a warm place, and let it stand for ten hours. Add another quart of water, a little hotter than the first, and another three ounces of salt, beat it up a good deal with the hand, adding flour till pretty stiff, and let it stand two hours longer. Pour it out on a baking table, and knead as much flour into it as will make it a nice smooth dough. If you wish to make cottage loaves without a pan, take two pounds of dough, divide it in two, roll them up round and smooth, put the one above the other, press them down in the centre with the back of the hand, to give the loaves a shape; put them on the oven tin, then put them in a warm place to prove, for nearly an hour, and bake in a quick oven one hour more. When you take them out, brush them with a little cold water on the top.

Bread with German Yeast.

Dissolve one ounce of fresh German yeast in half a gill of tepid water. Mix in an earthen jar two pounds and a half of flour, with nearly a quart of warm water, or milk, or milk and water together; add a good dessert-spoonful of salt, then the dissolved yeast, after which work the batter well with the hand, cover it, and set it on the stove, or near the fire, for two hours, to rise.

When sufficiently risen, pour it out on the table or baking-board amongst flour, and knead flour into it sufficient to make a nice soft dough. Form it into loaves weighing about two and a half pounds each, put them on baking sheets, set these on the stove, cover them up, and let them stand from twenty to thirty minutes to prove. Bake in a quick oven for about three-quarters of an hour. The above quantity will make two loaves of the above weight.

London Buns

Rub twelve ounces of butter into three pounds of flour; put it into a basin, break nine eggs among half a pint of sweet milk or water, add a small tea-cupful of good yeast; mix all in amongst the flour and butter, stirring it a little, cover up with a cloth, and let it sponge all night in a warm place. Mix it up in the morning with three-quarters of a pound of sultana raisins, the same of sugar and citron peel, weigh it in two ounce pieces, and form with your hand as rough-looking as possible. Break some loaf sugar into small bits, and stick on the top. Place them on buttered tins, a little distance from each other; put them for an hour, either into a steam press or some warm place, to prove, and bake in a quick oven five minutes. Take them out, and brush them on the top with sugar and water.

Cookies.

Rub six ounces of salt butter into one pound and a half of flour; put it in a basin, and break in four eggs; add one pint of lukewarm water with a small tea-cupful of yeast, mixing them together; cover it up, and let it sponge all night in a warm place. Mix it up in the

morning with six ounces of ground sugar; stiffen it with flour so that it will not adhere to the table. Divide into two-ounce pieces, make them round, and lay them on greased tins, a little distance from each other. Put them for one hour into a steam press or some other warm place, to prove them; then bake for about five minutes in a quick oven, and brush on the top with sugar and water.

Hot Cross Buns.

Rub six ounces of salt butter into two pounds of flour, put it in a basin, break in amongst it three eggs, add one breakfast-cupful of yeast, and mix all together with a little tepid water, to make it the consistency of a thin batter, cover it up, and let it stand all night. Mix it up next morning with half a pound of sugar, a little grated nutmeg, half an ounce of ground cinnamon, half an ounce of ground ginger, and a very little ground cloves. Mix all well together with as much flour as will keep it from sticking either to the table or hands. Allow two ounces of the dough to each bun; make them round, make a cross mark on the top of each, and prove them for an hour in a steam press; then bake in a quick oven for a few minutes, and glaze on the top with sugar and water.

Breakfast Rolls.

Put four pounds of flour into an earthen jar; melt four ounces of butter in a pint and a half of sweet milk, make a space in the centre of the flour and pour in the milk; add one tea-cupful of good fresh yeast, mix and stir it well; then a dessert-spoonful of salt, beat up two eggs well, stir them into the sponge, cover it up, then set it before the fire, and let it stand for six hours. Beat

it up one way with your hands fifteen minutes, and form the rolls with as little flour as possible. You may bake this dough in small pans, or round rolls, formed the same as cottage loaves; bake them in a quick oven for twenty minutes, and when you take them out brush them on the top with a little water.

Breakfast Rolls, No. 2.

Mix two pounds of flour with half an ounce of carbonate of soda, and one of tartaric acid pounded; moisten with butter-milk till pretty soft, make up into small pieces like French rolls, put them on the tin, and place the roll-pans above them. Bake twenty minutes in a quick oven.

Milk or Soda Rolls.

To make two dozen, rub three ounces of butter into two pounds of flour, then add half an ounce of carbonate of soda, and one ounce of cream of tartar, mix, and make a space in the middle, into which put half a tea-spoonful of salt, make into a soft dough with butter-milk, and divide into twenty-four pieces, each weighing about two ounces and a half. Have twenty-four roll-pans and an oven sheet greased, turn the rolls round and smooth with the hands, place them on the oven sheet, then put a pan on the top of each, and bake in a hot oven from ten to twelve minutes.

To make Yeast.

Put on the fire, in a large pan, one ounce and a half of hops, with eight quarts of water, and boil it for three hours; then pour it over two pounds of malt, let it stand till lukewarm, add a pint of old yeast, one ounce

of coarse salt, and one handful of flour ; stir all together, then strain and bottle it. It should be kept in a dry place. Allow one tea-cupful of the above to one quart of milk or water for making loaf bread or breakfast rolls.

To keep Yeast.

Baking yeast is the best for bread. Run it through a hair sieve, pour a gallon of cold water over it, and let it stand for a night, then pour the water off and mix it with a table-spoonful of brown sugar. If you require to keep it for some time, put it in a bottle, cork it tightly, and set it in a cool place.

Sweet Currant Scones.

Rub fine three ounces of salt butter into two pounds of flour, then add half an ounce of carbonate of soda, one ounce of cream of tartar, three ounces of ground sugar, and two ounces of cleaned currants, mix all together, then make a space in the centre of the flour, into which put half a tea-spoonful of salt and about a pint of butter-milk, or as much as will make a nice soft dough. Mix carefully with the hands, and divide into eight, knead round and smooth, roll out about half an inch thick, prickle, and glaze on the top with a little milk and egg, and bake in a hot oven from eight to ten minutes. These scones may be baked on a hot-plate or girdle, in which case you neither prickle nor glaze them on the top.

Soda Scones.

Rub six ounces of butter into four pounds of flour, add one ounce of soda, half an ounce of tartaric acid, and make all into a soft dough with butter-milk, divide

into twelve scones, roll out, prickle them on the top, glaze with butter-milk, and bake in a quick oven for ten minutes.

Girdle Soda Scones.

Mix well three pounds of flour with two tea-spoonfuls of carbonate of soda and three tea-spoonfuls of cream of tartar, both well pounded, add two tea-spoonfuls of salt, and mix thoroughly, lay this on the table or board, make a space in the centre, into which pour about a quart of sour butter-milk, mix and knead with the hands into a soft dough, using a little flour to prevent it from sticking to the table or hands. Roll out to half an inch thick, stamp out with a cutter according to the size wanted, and bake on a girdle over a clear but not very strong fire.

Whole Meal Scones.

Mix well half an ounce of soda and ten drachms of cream of tartar, with a pound and a half of whole meal, and half a pound of flour. Put it out on a table or baking-board, make a space in the centre, and into it put a good tea-spoonful of salt ; dissolve by pouring over it rather more than a pint of good butter-milk ; then mix all together into a smooth soft dough ; divide into eight equal parts, roll them out to an equal thickness, and bake on the hot plate or girdle, turning them occasionally till ready, or in a hot oven.

Victoria Scones.

Pound well a quarter of an ounce of soda, mix with one pound of flour and five drachms of cream of tartar, pass together through a sieve on to a baking table, make a bay in the centre, in which cream three ounces of butter, add two ounces of sugar, quarter of an ounce of salt, and half of an egg. Mix well, then add

gradually half a pint of sweet milk, and make all into a dough, kneading it lightly for a little ; roll out in two large scones, divide each with a knife into eight, and bake on the girdle.

Barley Scones.

Take one quart of good sweet milk and put it on in a clean pan with a little salt. When it boils, stir in barley flour until it is as thick as porridge, pour out on the baking-board, and let it stand till cold. Knead up with barley flour to a nice soft dough, roll out, cut to the size wanted, and bake on the girdle. Flour scones may be made in the same way.

Wafer Scones.

Take one pound of the finest flour, and moisten with good sweet cream into a nice soft dough, or, if cream cannot be got conveniently, rub in three ounces of fresh butter and moisten with milk. Roll out as thin as a wafer, cut into small cakes, and bake the one side on the girdle, and the other before the fire until crisp.

Lemon Drops.

Beat half a pound of the finest butter to a cream, then add half a pound of ground loaf sugar, beat together till white, add one egg, beat a little, then another, and so on till you have put in four. Have fourteen ounces of flour and two ounces of rice flour sifted with a little volatile, put a little amongst the eggs, sugar, and butter, and go on beating till you have added another three eggs, then add the grating and juice of a large lemon and the remainder of the flour, mix and drop through a pipe and bag on greased paper, spread out on a tin sheet, and bake in a hot oven about eight minutes.

Lemon Puffs.

Put on in a small sauce-pan one gill of sweet milk, with one ounce of ground sugar, one ounce of butter, the grated rind of a lemon, and a very little salt, let it come to the boil, being careful to see that the butter is all melted, then with a wooden spoon stir in two ounces of flour, and go on stirring till very smooth. Beat it over the fire for a minute, then take it off, and beat into it two eggs, adding one at a time; pour out on a dish, and set aside to cool. From puff paste trimmings, rolled out to an eighth of an inch in thickness, cut out from twenty-four to thirty rounds with a two-inch cutter, put these on an oven tin, a little apart from each other, brush them lightly with beaten egg, put a teaspoonful of the prepared mixture on each round, then turn up the sides so as to form them into the shape of a three-cornered hat, brush them lightly with egg, bake in the oven to a nice light brown, and serve hot on a folded napkin.

PRESERVED FRUITS.

To boil or clarify Sugar.

Take the quantity of sugar that you wish, put it in a clean brass or copper pan, and to each pound allow half a pint of cold water; if wanted very pure, the whites of eggs slightly beaten may be added, allowing one to each four pounds of sugar; put it on a stove or quick clear

fire, and stir it with a spoon, so as to make it dissolve, which it should do before it comes to boil; when it boils, draw it to the side and skim it clean; then return to the fire, and boil till candy high, when it will be ready for the fruit you wish to preserve. To know when sugar is boiled to what is called 'candy high,' dip a spoon in it, then in cold water, and if it adhere to the spoon and feel soft and tough when you draw it, it is ready. If wanted for barley-sugar or rock, boil it a little longer till it is quite crisp and breaks freely on the spoon when you try it as above. Spun sugar, or sugar for ornamenting trifles, is boiled to the same height as barley-sugar.

Ginger Tablet.

Put on in a brass or copper pan three pounds of coarse sugar with a pint of cold water, stir till it comes to the boil, boil till candy high (see *Clarified Sugar*), then take it off the fire, and stir into it one ounce and a half of the finest ground ginger, and keep stirring till you see it beginning to get thick. Have a sheet of paper greased and laid upon a stone slab, on it place four iron rods, so as to form a square, into which pour the tablet, let it stand until it set, then turn over and draw off the paper, and cut into small square pieces. Cinnamon, rose, and lemon tablets are made in the same way, by substituting loaf sugar for coarse, and the essence for the ground seasoning. The rose and cinnamon are coloured with cochineal.

Cocoa-nut Tablet.

Put on the fire in a brass or copper pan four pounds of brown sugar with one pint of cold water, stir till it comes to the boil, and boil till candy high (see *Clarified Sugar*), then take it off the fire. Have a large cocoa-nut

pared and grated, add it to the sugar along with the milk of the cocoa-nut, and stir it all together until you see it beginning to stick to the side of the pan. Have a large sheet of paper greased, lay it on an oven tin or large flat dish, pour the tablet on it, and let it stand till it set, then turn it over, draw off the paper, and cut it with a saw or knife into squares, or break it into small pieces.

Cocoa-nut Ice Tablet.

Put on in a brass or copper pan four pounds of loaf sugar with two pints of cold water, stir till it comes to the boil, by which time the sugar should be quite dissolved, let it boil till candy high, and draw it to the side. Have a large cocoa-nut pared and grated, mix together with the milk, add three-fourths of it to the sugar, and stir till it begins to candy. Have a sheet of paper greased and laid upon a stone slab, on it place four iron rods, so as to form a square, into which pour the tablet. Repeat the above process with two pounds of sugar and one pint of cold water, adding a little cochineal to colour it, and the remainder of the grated cocoa-nut; when ready, pour it over the first sheet of tablet, which will be set by the time you have done the second. When quite cold turn it over, draw off the paper, and cut in stripes about three or four inches long.

Everton Toffee.

Take six pounds of coarse sugar, put it on the fire in a brass pan with two pints of cold water, and let it boil briskly for twenty minutes; then add half a pound of fresh butter, and the same of salt butter, and let it boil ten minutes longer, by which time it should be brittle, which you will know by trying a little on a spoon in

cold water ; then butter a stone or flat dish, and pour it out. When half cold, mark on the top like diamonds ; and when quite cold break it up.

To preserve Angelica.

Cut the angelica in pieces about four inches long, and steep in salt and water for twelve hours. Have a quantity of cabbage or cauliflower leaves, put a layer of them into a clean brass pan, then the same of the pieces of angelica, again the leaves, and so on, till all is put in, having a layer of leaves on the top ; cover with water and vinegar, and boil slowly till the angelica becomes quite green ; then strain and weigh it, and to each pound allow one pound of loaf sugar. Put the sugar on in a clean pan with as much water as will cover it ; boil for ten minutes, and pour it over the angelica. Let this stand for twelve hours, pour the syrup off, and boil for five minutes, and again pour it over the angelica ; repeat this process once more, and after it has stood twelve hours, put all on in a brass pan, and boil till tender ; take out the pieces of angelica, put them in a jar, and pour the syrup over them.

Scotch Marmalade.

Take the weight of bitter oranges required, and an equal weight of loaf sugar ; rub the oranges with a clean rough towel, put them in a brass pan with cold water, and let them boil till the skins are tender, and easily pierced with a pin, changing the water twice at least during the process of boiling. When ready, take out the oranges, and keep the water ; divide the oranges in quarters, then with a knife scrape out all the white from the inner part of the skins, making them as thin as possible, then cut the skins into very thin stripes, and lay them

aside on a dish. Put what remains of the oranges into the pan containing the water in which they were boiled, let it boil slowly till reduced a little, and press through a sieve. Put all on together now, in a brass pan—that is the chips, sugar, and what has been pressed through the sieve, and let it boil quickly for a few minutes, or till it jellies.

Mashed Marmalade.

Take the weight of oranges required, and wipe them with a clean rough towel, cut them in four over a sieve, to preserve the juice, take out the pulp and put the skins on with cold water. Cover them closely, and boil until a pin-head will go through them easily, then take them out, scrape off the white, and mash them in a mortar. Take as many pounds of sugar as you have of fruit, boil and clarify it; put in the mashed skins, press through all the juice with a wooden spoon, add the juice of two lemons, put all into a pan, boil, and finish as in the foregoing recipe.

Grated Marmalade.

Take the quantity of bitter oranges required, wipe them with a cloth, grate all the rinds off, and put it on the fire in a brass pan with a little boiling water, and let it boil for twenty minutes. To each pound of oranges take one pound of loaf sugar, put it in a large basin, break and squeeze all the oranges through a sieve over it; then put all the pulp into a brass pan, just cover it with water, put it on the fire, and let it boil for ten minutes, then run through the sieve among the sugar. Put it all on the fire in a brass pan; add the gratings after being drained through a piece of muslin or hair sieve, and let it boil till it jellies, which you will find out

by trying a little in a saucer. Lemon Marmalade may be made in the same way.

Orange Marmalade (Economical).

Take twelve oranges and two lemons, and rub them with a rough towel, then divide them longwise into quarters, remove the seeds, and cut them into very thin slices. Weigh the fruit and put it into a basin with cold water, allowing three pints to each pound, and let it stand twenty-four hours, after which put it on in a clean brass pan, let it boil till tender, and set it aside again in a basin for twenty-four hours. Weigh it again, then put it on, allowing one pound and a half of loaf sugar to the pound, and let it boil briskly for a few minutes, or till it jellies. Lemon Marmalade may be made in the same way.

Orange Jelly.

Take the quantity of oranges required, half of sweet and the other half of bitter, cut them up, and squeeze through a fine sieve. To a pint of juice allow one pound and a quarter of finest loaf sugar, clarify it (see *Clarified Sugar*), pour in the juice, and let it boil about ten minutes; then try a little in a saucer, in order to ascertain whether it is jellied.

Apple Jelly.

Take green juicy apples, peel and cut them into quarters, throwing them in cold water as you peel them, to prevent discolouring, then put them on with the water in a brass pan, let them boil to a pulp, after which pour through a jelly bag. When all the juice has run through, measure it, and to each pint allow one pound of loaf sugar, put sugar and juice on in a brass pan, and let

it boil for about ten minutes, or till it jellies, removing the scum as it rises to the surface. While the juice is running through the bag it must not be touched with the hands.

Black-Currant Jam.

Gather the black currants when dry, allow to each pound of fruit a pound of loaf sugar, and to four pounds allow a pint of raspberry juice, adding a pound of sugar for each pint. Put all on in a brass pan, stir slowly till it boils, and boil for five minutes.

Black Currants for Tarts.

Gather the currants on a dry day, and to every pound of fruit allow half a pint of rasp and red-currant juice. Allow a pound and a half of sugar to each pound of currants and half pint of juice. Put them all into a brass pan together, and shake it frequently till it boils. Skim it clean, and let it boil constantly for eight minutes; then take it from the fire, put a piece of muslin over the jars, and with a divider take some of the thinnest of the jelly out of the pan, run it through the muslin, fill the jars, and go on filling until the jam comes to a proper thickness. This makes beautiful jelly, and the jam answers better for rolls, tarts, etc.

Red-Currant Jelly.

Pick the fruit from the stalks, put it on in a brass pan, allowing four pints of cold water to the gallon of fruit, let it boil moderately till the currants get quite soft and broken, then pour through a clean hair sieve; when the juice has quite run through, return it to the pan, allowing one pound of loaf sugar to the pint, and stir with a clean wooden spoon till the sugar melts. When it has boiled rapidly for about eight minutes take it off the fire, remove the scum, and fill into pots.

Red-Currant Jelly, No. 2.

Take the quantity of fruit required, squeeze it, and put the juice on in a brass pan. When it comes to the boil, take it off and run through a jelly bag. To a pint of juice allow one pound of loaf sugar, add the juice, and boil for three minutes ; then try a little in a saucer, to ascertain whether it is jellied. Be careful not to boil it too much, as it will then be more like treacle than jelly. White-Currant Jelly may be made in the same way.

Red-Currant Jelly, No. 3.

To six pints of red currants allow two of white and two of raspberries, squeeze all together ; then measure the juice, and allow one pound of loaf sugar to the pint. Put sugar and juice on in a brass pan, let it come to the boil, and boil for about three minutes, removing the scum as it rises to the surface.

White-Currant Jelly.

Gather the fruit on a dry day, pick it from the stalks, and bruise it with a saucer in a basin, along with some white rasps, and to each pint of juice allow a pound of sugar, clarify, and boil candy high. Add the juice, and boil it quickly for six minutes, or you may squeeze and boil as in the foregoing recipe.

Green Gooseberry Jelly.

Take the quantity of green gooseberries required, put them on in a brass pan with cold water sufficient to cover them, let them boil to a pulp, being careful to stir them occasionally, to prevent burning, and pour through a jelly bag. When the juice has all run through, measure it, and allow one pound of loaf sugar to the pint. Put

sugar and juice on together in a brass pan, and let it boil for about ten minutes, or till it jellies, removing the scum as it rises to the surface. It is better in making this or apple jelly to let the juice run through the bag all night, and finish next day.

To preserve Raspberries.

Gather the raspberries when they are dry, allow to each pound of fruit a pound of sugar, boiled candy high, add the raspberries, and boil them for twenty minutes.

Raspberry Jam.

To each pound of fruit allow one pound of ground loaf sugar, pick the rasps carefully, put them in a preserving pan along with the sugar, put the pan on a clear brisk fire, and with a wooden spoon stir carefully from the bottom, as it is very apt to burn. When it comes to the boil, let it boil quickly from five to eight minutes, stirring all the time; draw the pan to the side of the fire, skim it carefully, and pot it.

Raspberry Jam and Jelly.

Have equal weights of raspberries and red currants, pick the currants from the stalks, allow a pound of sugar to each pound of fruit, put all in the pan together, and stir with a wooden spoon until it boils. Skim it carefully when boiling; boil it for ten minutes; when done, run a few pots of the jelly through a bit of muslin, and return the berries that are in the muslin into the pan, and pot it up.

Strawberry Jam.

To each pound of fruit allow one pound of ground sugar. Pick carefully from the strawberries any leaves

or stalks that may be among them, put them in a preserving pan along with the sugar, put it on a clear brisk fire, and with a wooden spoon stir very carefully from the bottom, as it has a strong tendency to burn. When it comes to the boil, let it boil quickly from eight to ten minutes; then draw the pan to the side of the fire, skim carefully, and pot it.

The Grove-end Scarlet Strawberry is the best for making jam, and should be gathered when dry.

Strawberry Jam another way.

Take the quantity of strawberries you wish, pick any stalks or leaves from them, weigh them and put them in a preserving pan, put it on a hot-plate or very slow fire, let them slowly come to the boil, shaking the pan occasionally, to keep the fruit from adhering to the bottom, and let them boil fifteen minutes. To each pound of fruit allow one pound of ground loaf sugar; add the sugar to the fruit, and let it boil quickly from ten to fifteen minutes, when it should be ready. This is a very good way of making strawberry jam when the fruit is gathered wet.

To preserve Strawberries.

Have the fruit gathered very dry and ripe. To six pounds of fruit allow two pints of the juice of red currants, and to each pound of strawberries allow one pound of loaf sugar, and the same to each pint of juice. Clarify and boil the sugar candy high, put in the fruit with the juice, boil it for twenty minutes, take out a little on a saucer, and let it stand till cold. If it jellies, it is done; if it runs, boil it a few minutes longer.

Gooseberry Jam.

Take as many red gooseberries as you require, allow an equal weight of sugar for fruit, To six pounds of gooseberries allow two pints of the juice of raspberries, and one pound of sugar for each pint. Put them all in the pan together, shake them occasionally, skim well when they are boiling, and let it boil from ten to fifteen minutes. The Nutmeg or Warrender is the best gooseberry for jam.

Apricot Jam.

Weigh equal quantities of pounded loaf sugar and of apricots ; slit them up, take out the stones, and lay them on a flat dish. When they are all done, strew the half of the sugar over them. The following day boil the remainder of the sugar candy high, then add the apricots, and boil it fifteen minutes, removing the scum as it rises. Have the kernels blanched, add as many of them to the jam as you wish, and boil five minutes longer.

To preserve Apricots whole.

Weigh equal quantities of fine apricots and of loaf sugar ; cut a slice at the stems, and push out the stones ; put them on a flat dish, and strew some sugar over them. Boil the remainder of the sugar candy high, put in the apricots, let them boil for three minutes, take off the pan, cover it closely, and let them stand for two hours, after which return it on the fire, let them come to boil for three minutes, take off the pan, cover it, and let it stand for two hours. Put it on the fire again, let them boil slowly for fifteen minutes, blanch the kernels, and add them ; carefully remove the scum, take it from the fire, and let it stand ten minutes before you pot it.

Damson Jam.

Pick the damsons carefully, and to each pound allow one pound of ground loaf sugar; put sugar and fruit together into a preserving pan, put it on a clear brisk fire, stir with a wooden spoon till it comes to the boil, after which let it boil from ten to fifteen minutes, stirring all the time; then draw to the side of the fire, skim carefully, and pot it.

It is a great improvement to the above jam to allow to each six pounds of damsons one pint of apple juice and one pound of ground sugar.

Damson Jam, No. 2.

To each pound of damsons allow one pound of ground sugar. With a sharp-pointed knife cut a slit in the side of each. When all done, put some damsons in a preserving pan, then some sugar, then some damsons, and so on, till you have them all in the pan. Let it stand for an hour or two, then put it on a clear slow fire; stir occasionally with a wooden spoon, and let it boil slowly for twenty minutes. Take a small drop in a saucer to cool; if it is thick, and jellies, it is done; if thin, and runs in the saucer, boil it a few minutes longer. When you take it from the fire, let it stand for ten minutes before potting it up.

To preserve Damsons whole.

Take an equal weight of damsons and pounded lump sugar; prick them with a needle, and have the sugar boiled. Put in the damsons, and let them boil a minute or two, then take them off the fire, cover them up, and let them stand two hours. Put them again on the fire,

and let them boil up ; put them in an earthen dish, and let them stand till next day ; strain the syrup into the preserving pan, put it on a clear fire, and when it has boiled ten minutes put the damsons in it. Boil all together slowly for fifteen minutes, then take it off the fire, skim, and pot it.

Apple Jam.

Take the Paradise or Ribston pippin, as many as you wish, pare neatly, and cut into eight, the long way of the apple, taking out the core at the same time ; then cut across into small pieces, and throw them into cold water as you do them, in order to keep the colour. To every pound of apples take one pound of loaf sugar, and put it on in a brass pan, allowing a pint of water to six pounds of sugar, and boil it candy high. Drain the apples from the water, put them into the boiling sugar, and boil gently till soft, but by no means allow them to break, then put it up in jars as other preserves.

Rhubarb Jam.

Take as much Victoria rhubarb as required, when it is tender and full grown ; cut off both ends, do not peel it, but rub with a cloth, and cut in pieces about an inch long. To each pound of rhubarb allow one pound of sugar, and put them alternately in a deep dish. Let it stand twenty-four hours, by which time the sugar should be in a liquid state. Pour the liquid into a brass pan, and boil briskly for half an hour ; then add the rhubarb, and boil half an hour longer ; take it off, and let it stand near the fire another half hour before you pot it.

To preserve Cherries.

Allow an equal quantity of cherries and ground loaf sugar. With a pin pick out the stones and stalks, put in the sugar in the preserving pan, and put in the cherries as you stone them. When all done, set them on a slow clear fire, shaking them occasionally, and let them boil for fifteen minutes, then take the pan off the fire, cover it close, and let it stand till cold. Put them on the fire again, let them boil, remove the scum carefully, and boil for fifteen minutes. When you take them from the fire, let them stand fifteen minutes before you pot them.

Greengage Jam.

Pick and extract the stones from as many greengages as required, and to each pound of fruit allow one pound of ground loaf sugar. To six pounds of sugar allow one pint of water, put all together into a preserving pan, put it on a clear brisk fire, and with a wooden spoon stir carefully. When it comes to the boil, let it boil quickly for fifteen minutes. It is a great improvement to the flavour to extract the kernels—blanch, and have them added to the jam, just as it comes to the boil. When it has boiled the specified time, draw to the side of the fire, skim carefully, and pot it.

To preserve Greengages.

Gather the large greengage plums, put them in a pickle of salt and water, and let them lie for twenty-four hours; put in some vine or cabbage leaves in the bottom of a pan, lay in the fruit, cover with leaves, and fill it up with cold water. Put them on the fire, and let them just

come to the boil ; add a little vinegar, and keep them in that heat till they change their colour, and become green ; take them out and drain them on a sieve. Take of sugar the weight of the plums, clarify it, put in the plums, and let them boil gently for fifteen minutes ; then take them out carefully, and put them into jars. When the syrup is cold, pour it over them, and in three days pour off the syrup again ; boil it up for ten minutes, and when cold pour it over the fruit.

To preserve Apples.

Pare and core six pounds of good baking apples, put them into a stone jar, with half a pound of the best white ginger, and four pounds of ground loaf sugar, cover them up, and let them remain forty-eight hours. Boil two ounces of white ginger with a pint of water ; strain it into a brass pan, and put in the apples with the syrup and ginger ; put them on a slow fire, take off the scum as it rises, and let them boil for three-quarters of an hour ; then take out the apples with a spoon, and place them in a jar ; pour the syrup over them ; and when cold tie them up. Take out the ginger when you send them to table.

To preserve Cucumbers.

Have as many large green cucumbers as required ; split them down the middle, and take out the seeds ; put them in an earthen dish that will allow them to lie at their length ; cover them with cold water, add a handful of salt, cover them up, let them stand by the side of the fire for three days ; take them out, and lay them in cold water for four hours, changing the water twice ; put

them on a sieve to drain ; put a stick of cinnamon, a blade of mace, and a little white pepper in the inside of each, and tie them up with tape. Have of sugar the weight of the cucumber, and boil it with as much water as will dissolve it ; take off the scum when it rises, put in the cucumbers, simmer them for fifteen minutes, then take them off again, let them stand till quite cold, put them on the fire again, boil them slowly till clear and green, put the cucumbers in jars, cover them completely with the syrup ; when they are cold, tie them up with bladder or starched paper. Look at them in two weeks ; if the syrup is wasted, boil more, and when cold pour it into the jar and tie it up.

To preserve Jargonelle Pears.

Gather the pears with stalks before they are quite ripe ; pare the pears as thin as possible, keeping on the stalks ; cut out the black top, and as you peel them put them in cold water ; put some cabbage leaves in the bottom of a preserving pan, lay in the pears, cover them with cold water, and put a few leaves on the top ; put them on the fire, and boil them for half an hour ; thrust the head of a large pin into one, and, if soft, take them off and lay them in cold water a little. Have the same weight of sugar as of pears, boil it with a little water, remove the scum as it rises, and add one ounce of whole ginger. Lay the pears on a sieve to drain, and when the syrup has boiled ten minutes, put in the pears, and let them boil for half an hour ; then take them out with a spoon, put them in a deep dish, and when the syrup is cold pour it over the pears. Cover them up, and in four days pour off the syrup, and boil it for ten minutes. When cold, pour it over the pears, and in four days

repeat this process, and do it a third time ; then stick a clove into each pear, where the black top was cut out, and put the pears into jars. Divide the ginger, and pour on the syrup when cold.

To preserve Pears Red.

Take as many pounds of pears as required ; parboil them in water, and peel them. Have clarified the same weight of loaf sugar that there is of pears, add a pint of port wine, the juice and rind of one lemon, with a little cochineal, a few cloves, and a stick of cinnamon. Boil the pears in this till they become clear and red ; take them out, and put them in a jar. Boil up the syrup, strain it, and pour it over the pears.

To preserve Oranges.

Take as many large high-coloured and smooth-skinned bitter oranges as required, and with a sharp penknife cut a hole in the top, to admit the end of a tea-spoon ; with which scoop out the inside, and put the rinds into cold water, with two handfuls of salt. Let them stand two days and nights ; change them into fresh water frequently, and boil them in a brass pan, with plenty of water, and a close cover, till the head of a pin will easily pierce them. Allow a pound of sugar to each orange ; clarify and boil it candy high, place the orange skins in a flat vessel, and pour the syrup into and over them. The following day pour off the syrup, repeat this four times, and at the last add the strained juice of four bitter oranges and the prepared rind, and boil them about eight minutes, carefully taking them out one by one, and put them into jars, and pour over the syrup, so as entirely to cover them.

To preserve Green Gooseberries.

Gather the gooseberries where they are a full size, green, hard, and perfectly dry ; top and tail them ; put them into wide-mouthed bottles, cork and seal them ; put a little straw in the bottom of a large pot, place the bottles standing in the pot, up to the necks in water, watch them until the water boils ; take out the bottles instantly, take out the corks and fill with boiling water, then put in the corks again. When quite cold, seal them, lay the bottles on their sides, in a cold, dry place ; and turn them twice a week for a month.

To preserve Lettuce in imitation of Preserved Ginger.

Take about three dozen of tender shot lettuces, peel, cut in pieces about three inches long, and throw into a basin of cold water as you do it. When all done, put it on the fire in a brass pan, shake in half a pound of ground ginger, let it boil two minutes, take it off, pour it carefully into a jar, and let it stand for two days ; give it another boil for two minutes, and return it to the jar another day. Put on six pounds of sugar in a brass pan, with a quart of cold water ; let it boil for ten minutes, take the lettuce out of the ginger water, and wash in cold water ; then put it into the boiling syrup, let it boil briskly for five minutes, take it off and pour carefully into the jar. Repeat the boiling until it is clear, allowing a day or two between each time ; but before boiling the third time, put on six pounds of loaf sugar with a pint of cold water in a brass pan ; let it boil briskly for ten minutes, then pour all together. In the last boiling put in an ounce of the essence of ginger,

some shred ginger, and two dozen of cayenne pods, tied in a muslin cloth. When you pot it up, you must let the shred ginger and the cayenne pods lie on the top. This is a good imitation of foreign ginger.

To keep Peas Green.

Have full-grown green peas. Fill wide-mouthed bottles up to the neck with the peas ; place them on the fire in a pan of cold water, and, when it boils, take them out and seal them, and keep them in a cool place.

PICKLES, SYRUPS, AND SUGARS.

To pickle Onions.

Have as many small pickling onions as you wish. Take off the outside skin, throw them into salt and water as they are done. Let them stand for four days, changing the pickle once or twice, then put them into a jar, and pour over them boiling water and salt. Cover them closely, and when quite cold, pour off the pickle and pack them in wide-mouthed bottles. Have some strong vinegar boiled, and some sliced ginger and mustard seeds. Fill up the bottles, and, while hot, cork and seal them.

Mixed Pickles.

Take some small cucumbers, French beans, sprigs of cauliflower, and some white onions. Make a pickle of salt and water that will carry an egg ; pour it over them, let them lie for two or three days ; then put some

cabbage leaves in the bottom of a brass pan, put in the pickles and the salt and water, put it on the fire, let them get hot, but not to boil. Keep them by the side of the fire, or on a slow hot-plate, until they get quite yellow; take them out, and clean out the pan; put some fresh cabbage leaves in the bottom; lay in the pickles, put in an equal quantity of vinegar and water to cover them; shake a handful of salt over them, and cover them with a few cabbage leaves. Set them upon the fire, put on a cover when they become hot, draw them aside, and keep them hot, until they are all green over. Then put them in a sieve to drain; have some vinegar boiled with sliced ginger, a few blades of mace, mustard seeds, and pepper-corn. Put the pickles into bottles or a jar, pour the boiling vinegar over them until they are completely covered, cork and seal them immediately.

To pickle Beetroot.

Take as many heads of beetroot as you intend to pickle, wash them well, but do not cut or break the points. Put them in a pan of boiling water, add a handful of salt to them; let them boil about three-quarters of an hour, take them off, and skin and trim neatly. Cut them in slices about half an inch thick, put them in a jar; have some spices with vinegar boiled, pour it over the beetroot, and when cold tie it up with a piece of bladder.

To pickle Red Cabbage.

Take as many hard stocks of red cabbage as required; trim them, cut off the top points, slice them as thin as possible—you cannot slice them too thin; put them on

a large flat dish ; shake two or three handfuls of salt over them, cover them up ; next day shake them about and add a little more fresh salt. Let them stand two days, then take a coarse cloth and wring them, put them in bottles or a jar, and pour over them vinegar previously boiled with spices, as in mixed pickles, then cork and seal them.

To pickle Cauliflower.

Take as many heads of white cauliflower as you intend to pickle. Break them down in small sprigs, put them in a dish with salt and water, making the pickle strong enough to carry an egg. Let them lie four days, put them on in the pickle ; let them get hot, but do not boil them ; drain them on a sieve, have vinegar with spices boiled, put the cauliflower into a jar, put a piece of muslin on the top, pour the boiling vinegar over them, and cover immediately

Broccoli is done exactly in the same way.

To pickle Mushrooms.

Have as many button mushrooms as you intend to pickle gathered in the morning before the sun is on them, cut off the stalks, peel, and put them in cold water. When all done, have a stew-pan with boiling water and salt, let them boil five minutes ; then put them in a sieve to drain for an hour. Boil for ten minutes some vinegar with pepper-corns, four blades of mace, and mustard seeds, put the mushrooms in a jar, put a piece of muslin over the jar, pour in the vinegar ; let it stand till cold, then tie it up with a piece of bladder or double paper.

Mushroom Ketchup.

Have the mushrooms gathered in the morning before the sun is on them. Break them in small pieces, put them in a large dish, and sprinkle a good deal of salt on them ; let them lie for four days, turning them daily, then lay them on a sieve, or put them in a thin bag, and let them run all night until the liquor is all run from them. Take the mushrooms out of the bag, put them on in a little cold water, let them boil slowly for about half an hour, then drain, and add this second liquor to the first. Put the liquor in a stew-pan, with plenty of mixed spices, let it boil for five minutes, run it through a piece of muslin into a basin, and, when cold, bottle up, cork, seal, and keep it in a dry place.

Black-Currant Vinegar.

Take the quantity of black-currants required ; put them into a jar, break them with the hand, and cover with vinegar, let them stand for forty-eight hours ; put them into the hair sieve, and let it stand till all the juice has run from them. Put the fruit into a brass pan, and nearly cover it with cold water, let it come to the boil, then take it off, and press as much as possible through a hair sieve. Mix this second juice with the first ; measure it, and to each pint allow half a pound of brown sugar ; pour back into the brass pan, let it boil for five minutes, run through a piece of muslin, and when cold bottle it up.

. Gunner's Delight.

One quart best white wine vinegar, half an ounce of mace, half a tea-spoonful of cayenne pepper, four table-spoonfuls of India soy, six cloves of garlic, one penny-

worth of cochineal, let it stand for some time, shaking it every day ; then put into small bottles.

Black-Currant Syrup.

Have two or three quarts of black-currants, put them in a jar, and set them in a dry place. Let them stand a few days, take a kitchen cloth, and wring them, and to every pint allow three-quarters of a pound of brown sugar, put it on the fire in a brass pan, and let it boil five minutes ; run it through a piece of muslin, and bottle it up when cold.

Ginger Beer.

Pour a gallon of boiling water over three-quarters of a pound of loaf sugar, one ounce and a quarter of sliced ginger, and the peel of one lemon. When lukewarm, the juice of the lemon and a spoonful of yeast are added. It should be made in the evening, and bottled next morning in half-pint stone bottles, and the corks fastened down.

Ginger Beer, No. 2.

For a ten-gallon cask, eleven gallons of water, fourteen pounds of sugar, the juice of eighteen lemons, and one pound of ginger are allowed ; the sugar and water are boiled with the whites of eight eggs, and well skimmed just before coming to the boiling point. The ginger, which must be bruised, is then added, and boiled for twenty minutes. When cold, the clear part is put into the cask, together with the lemon juice and two spoonfuls of yeast ; when it has fermented for three or four days, it is fined, bunged up, and in a fortnight bottled. It may be made without the fruit.

Ginger Wine.

Take sixteen pounds of brown sugar, and the whites of six eggs well beaten, stir it in six gallons of water, and put it on to boil. The scum having well risen, should be taken clean off, and six ounces of the best white ginger cut small added, and boiled for three-quarters of an hour. When it has become lukewarm, put it into a wooden vessel, together with a tea-cupful of fresh yeast, the juice of six lemons, and the same of Seville oranges, made in a syrup. When it has fermented for three days, put it into the cask, with two bottles of brandy, or four of whisky. The fermentation should be bunged up, but not very tight at first; it may be fined in eight or ten weeks, and bottled, or allowed to stand in the cask nine or ten weeks.

Wine for Kitchen use.

Take all sorts of ripe fruit, bruise it in a large jar, and cover with cold water; let it stand for two or three days, then run through a fine sieve into a clean tub. To every quart allow one pound of raw sugar, stir until it is quite dissolved, when you must fill up your cask or casks quite full, in order to increase the fermentation, which may continue for six days, stirring and filling up often, daily. When the fermentation ceases, bung up closely, set it in a dry place, and let it stand for six months. When you are to bottle it, run it through an old flannel bag.

Raspberry Vinegar.

To four pints of ripe raspberries allow a pint and a half of vinegar, bruise the fruit in a large basin, pour the vinegar over it, cover it, and let it stand for three

days. Put a sieve over a large basin, break the fruit, put it into the sieve, and let it run for a night, but do not press it. Allow to each pint of juice three-quarters of a pound of brown sugar ; put it all on the fire in a brass pan, stir occasionally till it boils ; let it boil three minutes, and run it through a piece of muslin ; when cold, bottle it up.

Gooseberry Vinegar.

To each pint of ripe gooseberries allow three pints of cold water previously boiled, bruising the fruit well first. Let it stand forty-eight hours, then strain through a jelly bag, letting it run until all the juice has run through, to each pint of which add half a pound of raw sugar, stirring it till the sugar is dissolved. Then put it into a barrel, and let it remain ten months.

Mushroom Powder.

Pick, skin, and clean half a peck of mushrooms, throw them in cold water, drain and put them into a sauce-pan with two spoonfuls of white pepper, a quarter of an ounce of mace, and five cloves pounded. Simmer and shake them till dry, but be careful that they do not burn. Lay them on dishes, put them into a cool oven to dry, then beat them to a powder ; put it into wide-mouthed bottles, tie leather over the corks, and keep them in a dry place.

Lemon Pickle.

Cut into quarters and pick out all the seeds of six medium-sized lemons, put them into a jar, strew over them two ounces of well-beaten bay salt ; cover the jar with a cloth and plate, and let it stand three days ; then put a few cloves in, and a quarter of an ounce of mace

beaten fine, one ounce of garlic or shallot, two of mustard seeds, and one nutmeg sliced. Make a quart of vinegar boiling hot, and pour it over the ingredients; cover the jar, and in three or four days close it with a bung, and tie leather over it. It will be fit for use in a week, and is an improvement to most sauces, and particularly to fish sauce.

Currant Wine.

To forty pints of currants allow ten pints of water; bruise the fruit and lay it on a sieve, pour the water on gradually, and squeeze out the stalks and seeds with your hand. To every pint of liquor add a pound and a half of sugar. The best way to melt the sugar is to reserve a little of the water, which you can warm and pour over it, stirring all the time, otherwise it is apt to gather into knots. Before you bung it up add a pint of whisky, work it in a tub, and take off the scum.

Sweet Wine from Ripe Currants.

The fruit is gathered when quite ripe, and the stalks being carefully picked out, it is bruised in the hands, and then strained through a canvas bag into a ten-gallon cask. Forty pounds of fruit, thirty of sugar, and a quarter of good tartar are allowed; the materials having remained some hours in the tub in which it was mixed, it is removed to the cask, the bung-hole covered with a tile, and the cask is stirred every other day for ten days, and filled up every day as the fluid wastes. The fermentation may continue from three to six weeks. When it has subsided, the wine is racked into a cask, in which matches dipped in sulphur have been burned, or in which a little of the sulphate of potash, or of oxymuriate of potash has been put. It should be again racked and

fined in March, when the wine is completed, and may be bottled, or allowed to remain in the cask.

Ripe Gooseberry Wine

may be made by the same rule, excluding carefully from it all the husks.

Black-Currant Wine.

The same varieties of proportions are allowed in this as in the others already mentioned. The fruit being picked, it is brought to the boiling point in as much water as to avoid any risk of burning. It may then be strained, and put into the cask, or the liquid and skins may, with the other ingredients, be first fermented in the vat or tub, by which the wine will acquire a higher colour and flavour.

Strawberry and Raspberry Wine.

From either of these fruits agreeable wine may be obtained by following the rules given for making currant wine; but it will be found a cheaper and better method to add a little syrup or juice of the fruit to any flavourless currant wine when the fermentation begins to decline. Currant wine may also be flavoured with odoriferous flowers, such as cowslip, elder, mignonette; the quality of roughness is communicated by catech and kenochips of oak, and of beech, and also the sole, a small quantity of these or of the flowers being put into the cask when the first fermentation is over, and as soon as the wine has acquired the desired flavour it is racked and fined. The flavouring articles, such as orisroot, cloves, ginger, sweet and bitter almonds, are put into a muslin bag, and hung in the cask for a few days, during

the stage of insensible fermentation—that is, after the first fermentation has ceased; care being taken to taste the liquor frequently, so that the flavouring matter may be withdrawn as soon as it has produced the desired effect.

Milk Punch.

Put two pounds and a quarter of loaf sugar into a good-sized jar, pour over it two quarts and a half of boiling water and cover it up; when nearly cold, add the juice of twelve lemons, cover up again, and let it stand till morning; then add one bottle of whisky, one of pale Jamaica rum, and stir it a little. Boil one quart of new milk and pour it in, and while doing so, be sure you do not stir it. Cover up again, and let it stand till mid-day; then run through a jelly bag, and return till it comes as pure as water, and bottle it.

Lemon Syrup.

Squeeze about three dozens of lemons, put the juice into a jar, and add to it one quart of cold water previously acidulated with two ounces and a half of tartaric acid; add three pounds of loaf sugar, and stir occasionally till quite dissolved; pour it through a jelly bag, let it run all night, then bottle it up. Orange syrup is made in the same way, by substituting oranges for lemons.

Wine from Mixed Fruit.

The three varieties of currants may be used in the largest proportions, and being nicely picked from the stalks, they are allowed just to boil in as much water as to prevent their burning. Of raspberries, strawberries, and cherries (black-heart is the best), equal quantities may be allowed; they are infused with a little water. Gooseberries may be used to advantage, but must be prepared

separately ; more powerful bruising in an equal quantity of water, and straining through a canvas bag, the other fruits being also strained. To each gallon of juice thus obtained four pounds of loaf sugar and half an ounce of crude tartar are allowed. When the material has stood some hours in the tub in which it was mixed, it is removed to the cask, and managed as currant wine.

Strawberry Syrup.

Put twenty-four pounds of strawberries into a jar, and pour over them four quarts of spring water previously acidulated with ten ounces of tartaric acid. Let them remain twenty-four hours, then strain them, taking care not to bruise the fruit. To each pint of clear liquor allow one pound of loaf sugar ; stir it occasionally. When quite dissolved, pour into a well-cleaned cask that will just contain it, except about a quart, which must be left out for the purpose of filling up during the process of fermentation. When it ceases, bung up, and let it stand for two months, when it will be ready for bottling.

Raspberry Syrup.

Put twenty-four pounds of raspberries into a jar, and pour over them four quarts of spring water previously acidulated with ten ounces of tartaric acid. Let them remain twenty-four hours, then strain them, taking care not to bruise the fruit. To each pint of clear liquor allow one pound of loaf sugar ; stir it occasionally. When quite dissolved, pour it into a well-cleaned cask that will just contain it, except about a quart, which must be kept out for the purpose of filling up during the process of fermentation. When it ceases, bung up, and let it stand for two months, when it will be ready for bottling.

Baking Powder.

Two tea-spoonfuls of carbonate of soda, three tea-spoonfuls of cream of tartar, one tea-spoonful of rice flour. Pound the soda in a mortar, then add the rice flour and pound together, then the cream of tartar, and repeat the pounding till thoroughly mixed. Put it into a wide-mouthed bottle, cork, and put aside for use.

Cochineal.

Dissolve one ounce of subcarbonate of potash in eight ounces of cold water, add to it one ounce of the best cochineal, previously bruised in a mortar, stir over the fire with a switch until it has boiled for five minutes. Mix lightly one ounce of potash alum with half an ounce of citric acid, add these gradually to the boiling liquid, let it boil, stirring constantly, until it ceases frothing up, then pour through a linen bag on to four ounces of sugar in a basin. When it has nearly run through, pour in about eight ounces of hot water to wash all through the bag, and bring it up to the measure required from the ingredients given. When quite cold, pour into a bottle, cork up, and put aside for use.

Pink Sugar.

Spread one pound of grated or ground loaf sugar on a sheet of paper ; bruise a piece of carmine the size of a bean in a mortar with about two table-spoonfuls of liquid cochineal, sprinkle it over the sugar and rub between the hands until it becomes equally coloured, let it stand till dry, rubbing it occasionally to prevent it from getting into knots, put it into a bottle with a wide mouth, and keep in a dry place.

Vanilla Sugar.

Open two vanilla pods, take out the seeds, and pound them in a mortar with a little ground white sugar ; then

put it into a bottle with a glass stopper, and put aside for use. The empty pods may be used for creams or ices.

Orange or Lemon Sugar.

Take a piece of loaf sugar, rub the rind of the orange or lemon on it, till quite full ; then grate it off, and repeat till the sugar is done. Put the sugar on a plate, set it on the stove to dry, then pound it, after which put it into a bottle with a glass stopper, and set aside for use.

Lemon Squash.

Pair very thinly the outside rinds from three lemons into a bowl, remove the inner white skin, and put it away, then slice the lemons crosswise as thinly as possible on a plate, putting away the seeds ; add slices and juice to the rinds, along with two and a half ounces of sugar and three pints of boiling water ; cover, and let stand all day or all night according to convenience, then strain off into a jug and serve.

Scouring Soap.

Put one pound of caustic soda into one pint and a half of cold water, stir occasionally till quite cooled down, by which time the soda will be quite dissolved. Have four pounds of fat melted and poured into a vessel large enough to allow the stirring, which must be constant, to be done freely, pour into this the soda and water, being careful to do so very slowly, and let it stand for twenty-four hours, when it will be ready for use. A pair of old gloves should be worn during the making of this soap. It is very cleansing, makes kitchen tables white, and a very good way to use up waste fat which has become useless for frying.

Claret Cup.

Pour two quart bottles of claret into a four-quart jug, add to it three bottles of soda water, two glasses of sherry, half a glass of brandy, curaçoa, or maraschino, two lemons sliced, loaf sugar to taste, and about a pound of pure spring-water ice. Set it aside for a little to dissolve the ice and sugar, and serve. If liked, a small bunch of borage may be put into it.

Champagne Cup.

Pour two quart bottles of champagne into a four-quart jug, add to it two oranges sliced, three bottles of soda water, two glasses of sherry, and about a pound of pure spring-water ice. Let it stand a little to dissolve the ice, and serve.

Coffee.

Have a muslin bag, with a wire round the mouth or opening, to fit the top of the coffee-pot. When the coffee is wanted, put this bag into the coffee-pot, fitting the wire round the edge, pour boiling water through the muslin into the pot, in order to heat both, then pour it out, and put the newly ground coffee into the bag, allowing a table-spoonful to a breakfast-cupful of water. Pour the water boiling over the coffee, letting it run, and add more till the measure of water required has been added. Let it stand near the fire for a minute or two, and serve very hot, with boiled milk in a separate jug, or with switched cream.

Coffee, No. 2.

To make two breakfast-cups, heat one ounce of roasted coffee beans in the oven, then put them in the

coffee-pot, pour over them half a pint of boiling water, cover closely, and let it stand for an hour, then add half a pint of boiling milk, and serve as hot as possible.

Apple Paste for Decoration.

Put on in a brass pan some apples cut in slices along with any parings or cores left from other dishes of apples, add rind of lemon sufficient to give flavour to the quantity, also a few pieces of whole ginger; barely cover with cold water, boil to a pulp, stirring quickly and constantly, and pass through a wire sieve. To each pint of pulp allow twelve ounces of loaf-sugar, return to the pan, add some lemon juice, let it boil from twenty to thirty minutes, or till it becomes very stiff, stirring carefully and quickly to prevent burning, then pour into a pudding-dish and set aside for use.¹

Victoria Punch.

Take the juice of six lemons and the grated rinds of two, one pint of clarified sugar, and half a pint of water, mix together, then strain into the freezer, and freeze in the usual way. Add one glass of brandy, the same of rum, and go on freezing a little longer, as the spirit brings it down. Beat up the whites of three eggs till quite stiff, then mix gently with four ounces of ground sugar, and stir slowly into the ice. Serve in glasses.

Barley Water.

Wash two ounces of pearl barley in cold water, then put it into a clean enamelled pan with a little water, let it boil five minutes and pour off the water. Put it on again with two quarts of fresh water and the peeled rind of one lemon, let it boil gently till reduced to a quart, then strain, and when cold add the juice of the lemon.

¹ It may be coloured variously with French vegetable colouring, to be stirred in immediately after taking it off the fire.

DINNER FOR TWENTY (JANUARY).

Clear Soup à la Jardinière.

Purée of Fowl à la Reine.

Fillets of Soles à la Cardinal.

Fried Sparlings.

Cutlets of Sweet-Breads à la Maréchale.

Suprême of Fowl, with Truffles.

Braised Turkey, with Celery Sauce.

Roast Pheasant.

Mushrooms au Gratin.

Iced Apple Soufflé.

Claret Jelly.

Compôte of Chestnuts.

Salad of Lobster, with Aspic Jelly.

Ices à la Vienne.

DINNER FOR TWENTY (FEBRUARY).

Clear Soup à la Royale.

Palestine Soup.

Salmon, with Tartar Sauce.

Fried Fillets of Soles, with Butter Sauce

Bouchées of Oysters.

Fillets of Fowl à la Suprême.

Roast Saddle of Mutton.

Wild Ducks, with Bigarade Sauce.

Mushroom Soufflé.

Iced Pine Apple Soufflé.

Venus Pudding.

Burnt Almond Cream.

Cheese Custards.

Ices à la Vienne.

DINNER FOR TWENTY (MARCH).

Clear Soup, with Quenelles.

Cream of Rice à la Victoria.

Salmon, with Dutch Sauce.

Fillets of Soles à la Cardinal.

Bouchées of Salpicon.

Cutlets of Sweet-Breads à la Dauphine.

Roast Lamb.

Braised Capon, with Tomato Sauce.

Prairie Fowl.

Mushroom Toast.

Iced Pudding.

Maraschino Jelly, with Peaches.

Apricot Bavarian Cream.

Anchovy Eggs.

Neapolitan Ices.

DINNER FOR TWELVE (APRIL).

Spring Soup.

Salmon, with Parsley and Butter Sauce.

Cream of Chicken.

Oyster Kromeskies.

Chickens à la Bechamel.

Wafers of Ham.

Roast Lamb.

Guinea Fowl Larded.

Lobster Salad.

Soufflé Pudding.

Rhubarb Tart.

Small Macaroni Timbales.

Neapolitan Ices.

DINNER FOR TWELVE (MAY).

Clear Soup, with Croûtons.

Fillets of Haddocks à la Royale.

Blanquette of Lamb's Sweet-Breads.

Bouchées à la Reine.

Ducklings, with Green Peas.

Roast Lamb.

Roast Pigeons.

Cheese Custard Fritters.

Viennoise Pudding.

Orange Jelly, with Oranges.

Cream Custards in Cups.

Finnan Haddock Canapés.

Maraschino Iced Soufflé, in Cases.

DINNER FOR EIGHTEEN (JUNE).

Clear Soup.

Hotch-Potch.

Salmon, with Mayonnaise Sauce.

Fillets of Soles au Gratin.

Creamed Prawns.

Mutton Cutlets à la Périgord.

Braised Chickens à la Jardinière.

Roast Lamb and Salad.

Suprême of Eggs, with Truffles.

Pine Apple Iced Soufflé.

Prince of Wales Canapés.

Cheese Custards in Shells.

Ices à la Vienne.

DINNER FOR TWELVE (JULY).

Brunoise Soup.

Salmon Trout, with Tartar Sauce.

Boudins of Whiting à la Suprême.

Cucumber Pâtés.

Galantine of Veal, with Green Peas.

Roast Pigeons.

Anchovy Toast.

Iced Apricot Soufflé.

Venetian Pudding.

Craigie Toast.

Strawberry Iced Cream, in Cases.

DINNER FOR TWELVE (AUGUST).

Purée of Grouse.

Grilse, with Shrimp Sauce.

Venison Cutlets à la Réforme.

Chicken Custards.

Roast Ducklings, with Green Peas.

Saddle of Mutton.

Roast Grouse.

Apricot Cream Tart.

Vegetable Marrow Pudding.

Cheese Canapés.

Chocolate Iced Soufflé in Paper Cases.

DINNER FOR TWELVE (SEPTEMBER).

Julienne Soup.

Turbot, with Dutch Sauce.

Oyster Fritters.

Timbale of Grouse.

Braised Chickens, with Mushrooms au Gratin.

Roast Venison.

Roast Partridges.

Tomato Soufflé.

Saxony Pudding.

Chartreuse of Apricots.

Chicken Soufflé.

Brown-Bread Iced Cream.

DINNER FOR TWENTY (OCTOBER).

Hare Soup.

Clear Soup, with Profiterolles.

Cod and Oyster Sauce.

Fried Fillets of Whittings à la Tartare.

Bouchées of Lobster.

Zephyr of Hare.

Turkey Poult, with Macaroni Sauce.

Roast Saddle of Mutton.

Roast Pheasant, with Fried Bread Crumbs.

Savoury Cheese Cakes.

Coffee Iced Soufflé.

Chocolate Custard, with Vanilla Cream.

Spanish Cakes, with Ratafia Cream.

Soufflé Tomatoes.

Neapolitan Ices.

DINNER FOR TWENTY (NOVEMBER).

Clear Soup à la Florentine.

Cream of Barley.

Cod, with Dutch Sauce.

Fried Fillets of Haddocks.

Chartreuse of Sweet-Breads.

Bouchées of Fowl à la Périgord.

Fillet of Beef à la Jardinière.

Grouse.

Haricot Beans.

Preserved Ginger Pudding.

Chartreuse of Prunes.

Compôte of Apples.

Croûtons of Lax à la Norwège.

Ices à la Vienne.

DINNER FOR TWENTY (DECEMBER).

Clear Soup, with Surprise Quenelles.

Celery Soup.

Cod and Oyster Sauce.

Fried Fillets of Whittings à la Maître d'Hôtel.

Oysters au Gratin.

Boudins of Pheasant à la Reine.

Roast Turkey, with Chestnut Sauce.

Roast Beef.

Grouse.

Mayonnaise of Lobster.

Plum Pudding.

Chartreuse of Apples.

Maraschino Jelly.

Canapés of Herring.

Ices à la Vienne.

INDEX.

	PAGE		PAGE
ABERNETHY BISCUITS . . .	292	Apricot Sauce . . .	67
Albany Pudding . . .	214	Water Ice . . .	267
Albert Victor Sauce for Pud-		Apricots, to preserve whole	314
dings . . .	67	Arrowroot Cream . . .	264
Albert Cakes . . .	286	Pudding . . .	220
Soup . . .	18	Artichokes, to boil . . .	184
Almond Biscuits . . .	287	Jerusalem, to dress . . .	185
Burnt, for Creams . . .	263	Asparagus, to boil . . .	183
Icing . . .	295	Aspic Jelly . . .	174
Sauce . . .	67	Aunt Mary's Pudding . . .	213
Fancy Rock, Biscuits . . .	293		
American Snow Pudding . . .	249	BACHELOR'S CAKE . . .	276
Anchovies and Olives . . .	201	Baking Powder . . .	333
Anchovy Butter . . .	58	Barley, Cream of . . .	27
Canapés . . .	203	Scones . . .	303
Eggs . . .	196	Water . . .	336
Sauce . . .	58	Batter Pudding . . .	216
Angelica, to preserve . . .	307	Bavarois of Apples, . . .	256
Apple Cheese . . .	259	Lemons . . .	254
Dumpling . . .	221	Beans, French, to boil . . .	185
Fritters . . .	227, 228	Windsor, to boil . . .	185
Jam . . .	316	Beef Balls . . .	75
Jelly . . .	309	Brisket of Corned . . .	70
Jelly, shape of . . .	246	Brisket of Salt, boiled . . .	72
Meringue, Tart of . . .	225	Cold Roast, to dress . . .	140
Pie . . .	231	Darioles of . . .	133
Pudding, baked . . .	225	to cure, for a Ham . . .	76
Roly-Poly . . .	221	Fillet of braised . . .	79
Sauce . . .	51	Miroton of . . .	140
Soufflé, iced . . .	271	Olives . . .	73
Soup . . .	22	Ribs of, braised . . .	78
Tart . . .	231, 232	Round of (salted), boiled . . .	69
Trifle . . .	256	Rump of, stewed . . .	68
Apples, Casserole of . . .	251	to salt, for immediate use . . .	76
Charlotte of . . .	226	Sirloin, to roast . . .	72
Chartreuse of . . .	253	Steaks . . .	72
Roasted . . .	228	Steaks, to dress . . .	72
Tart of whole . . .	230	Steak, grilled . . .	73
with Rice . . .	229	Steak, stewed . . .	74
to preserve . . .	318	Steak Pie . . .	113
Apricot Jam . . .	314	Steak Pudding . . .	137

	PAGE		PAGE
Beef, Stewed	68, 69	Brunoise Soup	7
Stewed Brisket of	71	Brussels Sprouts, to boil	188
Tea	31, 32	Purée of	10
Bernaise Sauce	59	Buns, Hot Cross	299
Beetroot, to boil	186	London	298
to pickle	323	Scotch	282
to stew	186	Burnt Almond Charlotte Russe	260
Bigarade Sauce	54	Almonds for Creams	263
Biscuits, Abernethy	292	Butter, Green	58
Almond	287	Sauce, plain	54
Cinnamon	292	Icing	296
Fancy Rock Almond	293		
Finger or Savoy	291	CABBAGE, RED, TO PICKLE	323
German	291	Cabinet Pudding	211
Ginger	293	Cakes, Albert	286
Jumble or Squirt	290	Bachelor's	276
Lemon	292	Cheese	283
Ratafia	290	Cheese, rich	282
Rice	291	Cheese, Lemon	283
Savoy	291	Cheese, Macaroon	283
Squirt	290	Cheese, Savoury	202
Sugar	288	Coronation	285
Victoria	292	French	279
Wafer	287	Ginger Bread	280
Wine	293	Ginger Bread, plain	281
Bisque Soup	12	Ginger Bread, very plain	281
Black-Currant Jam	310	Ginger Bread, superior	280
Syrup	326	Icing for	295
Vinegar	325	Icing for, Chocolate	296
Black Currants, for Tarts	310	Jenny Lind	279
Blancmange	252	Lunch	276
with Gelatine—Eggs	252	Madeira	277
Bonne Femme Soup	5	Old Maid's	279
Bouchées of Fowl à la Périgord	169	Plum	277
à la Reine	169	Plum, rich	277
of Lobster	171	Pound	274
of Salpicon	171	Queen	284
Brain Cakes	128	Rice	274, 275
Brandy Wafers	290	Savoy	274
Bread Crumbs, to prepare, for frying fish	51	Seed	277
Brown, for serving with game	53	Snow	275
Panado	54	Snow, small	275
Sauce	53	Spanish	286
with German Yeast	297	Sponge	273
Bread and Butter Pudding	209	Sponge, small	274
Breakfast Rolls	299, 300	Sultana	278
Brown Bread Ice Cream	270	Vicnna	278
Brown Sauce, plain	60	York	279
		Cal's-Foot Jelly	241

	PAGE		PAGE
Calf's Head, to bone	98	Clear Vegetable Soup or Stock	2
to dress	99	Clear Soup, à la Royal	5
plain-boiled	100	with Croûtons	6
Canapés of Herring	204	with Quenelles	6
Caper Sauce	60	with Rice	6
Cardinal Sauce	63	with Vermicelli	7
Cauliflower, to boil	184	Cochineal, to make	333
au Gratin	198	Cocoa-nut Pudding	211
to pickle	324	Tablet	305
Celery Sauce	52	Ice Tablet	306
Soup	10	Cod à Religieuse	36
Champagne Cup	335	au Gratin	35
Chantilly Soup	11	Baked	35
Cheese Aigrettes	192	Steamed	33
Cakes	283	Crimped	34
Canapés	194	Head and Shoulders of	33
Custards	201	Steaks	34
Custards in shells	193	Coffee	335
Custard Fritters	202	Charlotte Russe	261
Fritters	189	for Creams	263
Iced	193	Icing	296
Pine Apple	260	Cold Beef, Croquettes of	131
Soufflé	234	Cold Meat, Salad of	179
Straws	192	Collops, Minced	75
Cherries, to preserve	317	Cookies	298
Cherry Jelly	247	Corn Flour, Shape of	265
Chocolate Pudding	215	Coronation Cakes	285
for Creams	262	Crab, to prepare, for garnishing	50
Icing	296	Soup	12
Chestnut Sauce	65	Craigie Toast	195
Soup	23	Cream à la Romaine	258
Stuffing	127	Brown Bread Ice	270
Chicken Custard Fritters	169	Ginger Ice	269
Custards	168	Hazel Nut Ice	270
Cutlets	170	Italian	259
Kromesgies	167	Lemon Ice	268
Pie	114	Pine Apple Ice	269
Soufflé	167	Plain Shape of	261
Soup for Invalids	34	Raspberry Ice	268
Zephyr of	166	Ratafia Ice	269
in Aspic Jelly	176	Rice	257
to boil	108	Stone	257
to broil	108	Strawberry Ice	268
to roast	108	Tapioca	258
Cinnamon Biscuits	292	Vanilla Ice	270
Claret Cup	335	Creams, Burnt Almond for	263
Claret Jelly	245	Chocolate for	262
Clear Brown Soup	1	Coffee for	263

	PAGE		PAGE
Creams, Ginger for . . .	263	FANCY ROCK ALMOND	
Hazel Nuts for . . .	264	BISCUITS . . .	293
Lemon for . . .	264	Fig Pudding . . .	216
Pine Apple for . . .	263	Finger or Savoy Biscuits . . .	291
Raspberry for . . .	262	Finnan Haddock Canapés . . .	197
Ratafia for . . .	264	Fish Balls . . .	39
Strawberry for . . .	262	Boiled dried . . .	48
Vanilla for . . .	262	Force-Meat for . . .	127
Cucumbers, to preserve . . .	318	Preparation of Bread	
to dress, to be served		Crumbs for frying . . .	51
with Salmon . . .	187	Pudding . . .	49
Pâtés . . .	145	Sauces, plain . . .	55, 56
Sauce . . .	59	Soup, white . . .	28
to stew . . .	186	Soup, clear, with Quen-	
Curate Puddings . . .	213	elles . . .	28
Currant Loaf . . .	296	Stock . . .	30
Pudding . . .	143	Foie-Gras, Imitation . . .	181
Red, Water Ice . . .	267	Force-Meat . . .	127
Wine . . .	329	for Fowls, Veal, and	
Currants, Sweet Wine from ripe	329	Turkeys . . .	127
Curry, a savoury dish of . . .	138	Croquettes of . . .	130
Dry . . .	138, 139	Fowl à la Marengo . . .	162
Dish of, with Cocoa-nuts	139	à la Périgord, Bouchées of	169
Custard Pudding . . .	211	à la Polignac . . .	162
Cream, in cups . . .	264	à la Reine, Purée of . . .	13
Fritters, Almond . . .	228	à la Reine, Boudins of . . .	167
Plain, for Cups . . .	226	à la Suprême, Fillets of	164
Sauce for Puddings . . .	66, 67	Boiled, with Tongue . . .	107
DAMSON JAM . . .	315	Braised . . .	106
Damsons, to preserve whole	315	Chaufroid of . . .	176
Deville'd Legs of Turkey . . .	205	Fillets of . . .	166
Diet Loaves or Sponge Cake	274	Force-Meat for . . .	127
Dressed Crab . . .	198	Fricassée of . . .	163
Dripping, to clarify . . .	51	Galantine of . . .	108
Duck, Galantine of . . .	110	Galantines of Legs of . . .	165
Stewed . . .	110	Mayonnaise of . . .	177
Dumpling, Suet . . .	206	Roast . . .	107
Suet Paste for . . .	238	Stewed . . .	106
Dutch Sauce . . .	55	White Glaze for . . .	175
EGGS, Anchovy . . .	196	in Aspic Jelly . . .	176
Balls . . .	188	in Tomato Sauce . . .	177
Blancmange . . .	252	French Beans, to boil . . .	185
Buttered . . .	188	Cake . . .	279
Minced Ham, with . . .	189	Pancake or Omelette . . .	223
Sauce . . .	59	Pancakes, small . . .	225
Stuffed . . .	195	Paste, rich . . .	236
Suprême of . . .	196	Sago Pudding . . .	208
Everton Toffee . . .	306	Fritters, Almond Custard . . .	228
		Apple . . .	227, 228
		Cheese . . .	189

	PAGE		PAGE
Fritters, Cheese Custard	202	Haddocks, Fillets of, stemaed	37
Lemon	227	Finnan, Canapés	197
GERMAN BISCUITS	291	Plain way to fry small	39
Custard for Tarts, etc.	255	Stewed, with Brown	
Rice Puddings	212	Sauce	38
Sauce for Puddings	67	to clean and prepare	37
Wafers	288	to fry on wire drainer	40
Ginger Beer	326	Haggis, Scotch	87
Bread	280	Ham (Minced) with Eggs	189
Bread, superior	280	Toast!	194
Bread, plain	281	to steam a	81
Bread, very plain	281	Hare Cutlets	133
Biscuits	293	Jugged	124
for Creams	263	Minced	124
Ice Cream	269	Pie	116
Preserved Pudding	218	Scollops of	143
Tablet	305	Soup	21
Water Ice	266	Stewed	123
Wine	327	Zephyr of	144
Girdle Soda Scones	302	to roast and stuff	122
Glaze, to make	77, 78	to roast, plain	123
Golden Pudding	217	Haricot Bean (white) Soup	12
Goose, to roast	109	Hazel Nut Ice Cream	270
Gooseberries, Green, to pre- serve	321	Herrings, fresh	50
Gooseberry Jelly, green	311	potted	49
Jam	314	Canapés of	204
Vinegar	328	Holyrood Pudding	219
Wine	330	Horse-Radish Sauce for Cold	60
Gosling, to roast	109	Hot Cross Buns [Meat]	299
Grape Jelly	247	Hotch Potch	25
Water Ice	268	Summer	3
Grapes, Casserole of	250	ICE CREAM, Brown Bread	270
Grated Marmalade	308	Ginger	269
Green Butter	58	Hazel Nut	279
Peas, to boil	182	Lemon	268
Greengage Jam	317	Pine Apple	269
Greengages, to preserve	317	Raspberry	268
Grilse, to boil whole	43	Ratafia	269
Ground Rice Pudding	212	Strawberry	268
Grouse Pie	116	Vanilla	270
to roast	121	Iced Apple Soufflé	271
Gunner's Delight	325	Cheese	193
		Pudding	219
		Soufflé	271
		Soufflé, savoury	205
		Icing for Cakes	295
		Almond	295
		Butter	296
		Chocolate, for Cakes	296
HADDOCKS, Fillets of, with Cakes and Oyster Sauce	38		
Fillets à la Royale	40		
Fillets of, fried	41		

	PAGE		PAGE
Icing, Lemon	295	Lamb, with Rice	89
Irish Stew	86	Leek Soup	26
Italian Cheese	259	(<i>Maigre</i>)	26
Cream	259	Lemon Biscuits	292
Polpetti	199	Cheese Cakes	283
Salad	180	for Creams	264
JAM, Apricot	314	Drops	303
Black-Currant	310	Ice Cream	268
Damson	315	Icing	295
Gooseberry	314	Jelly	246
Puffs	239	Pickle	328
Rhubarb	316	Puffs	304
Tartlets	238, 239	Sugar—Squash	334
Jardinière Soup	7	Syrup	331
Jargonelle Pears, to preserve	319	Water Ice	265
Jelly à la Russe	243	Lentil Soup—Lentil and Rice	16
Apple, Shape of	246	Lettuce, to preserve in Imita- tion of Preserved Ginger	321
Calf's-Foot	241	Loaf Bread	297
Cherry	247	Lobster, Bouchées of	171
Claret	245	Butter	57
Grape	247	Creamed Cutlets	136
Lemon	246	Quenelles	134
made with Gelatine	242	Roe, for garnishing	50
Orange	244, 309	Salad	180
Orange, with Oranges	245	Sauce	57, 58
Ox-Foot	244	Soup	24
Pine Apple	247	in Aspic Jelly	180
Red-Currant	310, 311	London Buns	298
Sandwiches	284	Lunch Cake	276
Silver	243	Lyonnaise Sauce	61
White-Currant	311		
Jenny Lind Cake	279	MACARONI CUTLETS	156
Soup	16	Pudding	213
Jerusalem Artichokes, to dress, ...	185	Soup, white	11
Julienne Soup	7	Timbales	145, 200
Jumble or Squirt Biscuits	290	with Cheese	190
KEDGEREE	190	Macaroon Cheese Cakes	283
Ketchup, Mushroom	325	Macaroons	288
Kidney Soup	4	Ornamented	289
Kidneys and Skirts	77	Madeira Cake	276
LAMB, Boned Fore-quarter of	88	Maigre (white) Soup	29
Chops	89	Maitre d'Hôtel Sauce	63
Cutlets, in Tomato Sauce	178	Marmalade, Grated	308
Head and Mince	87	Mashed	308
Hind-quarter of	88	Orange (economical)	309
Lamb, Roast	90	Pudding	207
Shoulder of	89	Scotch	307
		Mayonnaise Sauce	61

	PAGE		PAGE
Menus	337-348	Oranges, Casserole of	251
Meringues	294	to preserve	320
Milk Punch	331	Ox-Cheek, Cutlets of	146, 147
Minced Meat for Pies	222	Ox-Foot Jelly	244
Mint Sauce	52	Ox Palates, stewed	132
Mixed Fruit, Wine from	331	Ox-Tail Soup	4
Pickles	322	Oysters and Bacon	151
Mock Turtle Soup	17	au Gratin	153
Moderate	208	Bouchées of	151, 152
Mousseline Pudding	218	Canapés	199
Muffin Pudding	215	Creamed	153
Mulligatawny Soup	20, 21	Fried	155
Mushroom au Gratin	203	Pâtés	154
Ketchup	325	Sauce (white and brown)	56
Powder	328	Scalloped	155
Soufflé	200	Soup	15, 16
Soup	29	to pickle	50
Toast	195	in shells	151
to pickle	324		
Mussel Sauce	62	PALESTINE SOUP	14
Mutton, Boned Neck of	84	Panado	54
Croquettes of	131	Pancakes, Scotch	223
Cutlets	156-161	Parsley and Fennel Sauces	55
Fore-quarter of, to roast	82	Partridge Pie	117
Ham, to cure a	86	Soup	19
Haricot	85	Paste for Mutton or Raised	
Hash of, or Beef	85	Pies	237
Pie	114	Puff	235, 236
Pies, small	118, 119	Rich French	236
Pies, paste for	237	Sweet	238
Roast Gigot of	82	for covering Veal or Beef-	
Saddle of, to roast	83, 84	Steak Pies	237
Shoulder of, to dress	83	Pastry, Spanish	240
to roast	83	Pears, to preserve Red	320
NEWCASTLE PUDDING	209	Pease (Split) Soup	25
Nudels with Cheese	191	Green, to boil	182
OATMEAL PUDDINGS	143	Young (and Lettuce) to	
Old Maid's Cake	279	stew	182
Olives and Anchovies	201	to keep Green	322
Omelette, Savoury	189	Périgord Pie	120
Plain	224	Petticoat Tails, Scotch	273
Soufflé	224	Pheasant, to roast	121
Onions, Purée of	27	Pickles, Mixed	322
to pickle	322	Pig, sucking, to roast	102
to stew, with White Sauce	187	Pig's Head, to roast	102
Orange Jelly	244, 309	Pigeon, Broiled	111
Jelly with Oranges	245	Pie	112, 113
Marmalade (economical)	309	to roast	110
Water Ice	266		

	PAGE		PAGE
Pigeon Soup	30	Pudding, Muffin	215
Stewed—Stewed with rice	111	Newcastle	209
Pine Apple Charlotte Russe	261	Plum	210
for Creams	263	Prince of Wales'	208
Ice Cream	269	Queen's	208
Jelly	247	Rice, German	212
Water Ice	267	Rice, Ground	212
Pink Sugar	333	Rice, Whole	212
Piquant Sauce	61	Saxony	216
Pitcaithly Bannock	272	Semolina	219
Plum Cake—rich Plum Cake	277	Sir Watkin Wynne	217
Pudding	210	Snow, American	249
Sauce Royale for	66	Soufflé	214
Polpetti, Italian	199	Split Pease	206
Pork, Hams, to cure	102	Suet	000
Leg of, to pickle	101	Swiss	249
Leg of, to roast	101	Tapioca	210
Loin of, to roast	101	Uncle Tom's	218
Potato Soup	19	Vegetable Marrow	214
Potatoes, Banffshire	141	Venetian	248
Croquettes of	132	Venus	247
Fritters	142	Vermicelli	217
German	141	Viennoise	220
Soufflé	197	Windsor	218
Potted Head	142	Yorkshire	207
Pound Cake	274	Puff Paste	235, 236
Prawns, Creamed	155	Punch, Milk	331
Prunes, Casserole of	250	Victoria	336
Chartreuse of	253	QUEEN'S CAKES	284
Stewed	230	Pudding	208
Pudding, Albany	214	Quenelle Force-Meat	136
Apple	207	RABBITS, to roast	125
Arrowroot	220	Curried	126
Aunt Mary's	213	Cutlets of	147, 148, 149
Batter	216	Pie	115
Bread and Butter	209	Smothered in Onions	126
Baked Apple	225	Stewed	125
Cabinet	211	Raspberries, to preserve	312
Carrot	218	Raspberry Ice Cream	268
Chocolate	215	Jam	312
Cocoa-nut	211	Jelly	312
Curate	213	for Creams	262
Custard	211	Sandwiches	284
Fig	216	Syrup	332
Ginger, Preserved	218	Vinegar	327
Iced	219	Water Ice	267
Macaroni	213	Wine	330
Marmalade	207	Ratafia Biscuits	290
Meringle	225	for Creams	264
Moderate	208		

	PAGE		PAGE
Ratafia Ice Cream . . .	269	Scotch Pancakes . . .	223
Red Cabbage, to pickle . .	323	Petticoat Tails . . .	273
to stew . . .	186	Scones, Barley . . .	303
Red Currant Water Ice . .	267	Sago . . .	302
Rhubarb Jam . . .	316	Soda . . .	301
Stewed . . .	230	Soda, Girdle . . .	302
Rice Biscuits . . .	291	Sweet Currant . . .	301
Cake . . .	274, 275	Wafer . . .	303
Casserole of . . .	130	Whole Meal . . .	302
Cheese Cakes . . .	282	Sea Kale, to boil . . .	183
Cream . . .	257	Seed Cake . . .	277
Cream of . . .	27	Sheep's-Head Broth . .	24
Croquettes of . . .	130	Pie . . .	117
Croquettes of, savoury . .	205	Shepherd's Pie . . .	118
Croquettes of, sweet . . .	229	Short-Bread, Plain . .	272
German Pudding . . .	212	Shrewsbury Biscuits . .	287
Ground Pudding . . .	212	Shrimp Sauce . . .	60
Paste . . .	240	Silver Jelly . . .	243
Whole Pudding . . .	212	Sir Watkin Wynne Pud-	
to boil whole . . .	139	ding . . .	217
Rissoles . . .	128	Skate, to crimp . . .	42
Roast Meat Gravy . . .	66	Stewed . . .	42
Roman Pudding . . .	136	Skirts and Kidneys . .	77
Russian Soup . . .	23	Smelts, fried . . .	46
Russian White Soup . . .	4	Snow (American) Pudding .	249
SALAD, ITALIAN . . .	180	Cakes . . .	275
Lobster . . .	180	Soap, Scouring . . .	334
Plain . . .	182	Soda Rolls . . .	300
Sauce . . .	60	Scones . . .	301, 302
Salmon, to boil . . .	43	Soles à la Cardinal, Filets	
to broil . . .	45	of . . .	181
to kipper . . .	45	au Gratin . . .	47
to pickle . . .	45	fried . . .	46
Cold, for Wedding Break-		Fillets of . . .	46
fasts or Evening Parties	44	with Water Souchet . .	47
Salpicon, Bouchées of . .	171	Soufflé, Cheese . . .	234
Sandwiches, Raspberry or		Mushroom . . .	200
Jelly . . .	284	Omelette . . .	224
Victoria . . .	285	Ornamented . . .	233
Sausage Rolls . . .	240	Richly ornamented . .	233
Savoury Cheese Cakes . .	202	Potatoes . . .	197
Omelette . . .	189	Tomatoes . . .	204
Savoy or Finger Biscuits .	291	Wine . . .	232
Cake . . .	264	Soubise Sauce, White and	
Saxony Pudding . . .	216	Brown . . .	64, 65
Scotch Bun . . .	282	Soup or Stock, to clarify .	30
Collops . . .	74	Spanish Cakes . . .	286
Haggis . . .	87	Pastry . . .	240
Marmalade . . .	307	Spice Nuts . . .	289

	PAGE		PAGE
Spinach, to boil	184	Tartar Sauce	64
Split Pease Pudding	206	Tartlets, Jam	238, 239
Sponge Cake, 273 ;—Small	274	Swiss	286
Spring Soup	5	Tea, to make quickly	336
Squirt Biscuits	290	Tipsy Cake	255
St. Michael Sauce	66	Toffee, Everton	306
Stew, Irish	86	Tomato Pulp	62
Stewed Prunes	230	Sauce	62
Rhubarb	230	Soufflé	204
Strawberries, to preserve	313	Soup	10
Strawberry Ice Cream	268	Tomatoes au Gratin	203
for Creams	262	Soufflé	204
Jam	312, 313	Tongue, Boiled Pickled	81
Jelly	246	Stewed	77
Syrup	332	Trifle	255
Water Ice	267	Apple	256
Wine	330	Mock	257
Stuffed Eggs	195	Tripe, to cook	80
Stuffing, plain	128	Turbot, to boil	41
Suet Dumpling	206	Turkey, Boiled	104
Paste for Dumplings	238	Braised	105
Sugar Biscuits	288	Devilled Legs of	205
to boil or clarify	304	Force-Meat for	127
Sultana Cake	278	Galantine	104
Suprême of Eggs	196	Roast	103
Sweet-Breads, plain	97, 98	Stuffing for	128
Blanquettes of Lambs'	134	White Glaze for	175
Chartreuse of	172	Turnips, young white, to	
Croquettes of	131	dress	185
Cutlets of	171	to mash	187
Scollops of	173	UNCLE TOM'S PUDDING	218
Sweet Currant Scones	301	VANILLA ICE CREAM	270
Wine, from Ripe Cur-		for Creams	262
rants	329	Sugar	333
Swiss Pudding	249	Veal, Bombarded	92
Tartlets	286	Breast of, to roast	93
Syrup, Black-Currant	326	Cake	97
Lemon	331	Croquettes of	131
Raspberry	332	Cutlets	94, 95
Strawberry	332	Cutlets with Ham and	
TABLET, COCOA-NUT	305	Mushrooms	145
Cocoa-Nut Ice	306	Fillet of, to stew	94
Ginger	305	Force-Meat for	127
Tapioca Cream	258	Fricandeau of	96
Pudding	210	Galantine of	90, 91, 92
Tart of Whole Apples	230	Ham, to cure a	95
Apple	231, 232	Loin of, to roast	93
Tarts, Black Currants for	310	Mince	97

	PAGE		PAGE
Veal Olives	98	Water Ice, Red-Currant	267
Pâtés	173	Strawberry	267
Pie	114	Welsh Rabbit	190
Potted	175	White Sauce	52
Ringlets	129	Sauce, plain	63
to make a Shape of	96	Soup, plain	9
Vegetable Marrow Pudding	214	Soup, rich	9
Soup	15	Stock for Soup and Sauces	8
Stuffed	142	Whitings, to fry on wire	
Venison, Mock	84	drainer	40
Pie	117	au Gratin (Filletts of)	48
Sharp Sauce	65	Boudins of	149
Venetian Pudding	248	Cream of	150
Venus Pudding	247	Cream of, in Aspic Jelly	179
Vermicelli Pudding	217	Fried	47, 48
Victoria Biscuits	292	Whole Meal Scones	302
Punch	336	Windsor Beans, to boil	185
Sandwiches	285	Pudding	218
Scones	302	Wine or Custard Sauce for	
Vienna Cake	278	Puddings	66, 67
Viennoise Pudding	220	Wine Biscuits	293
Vinegar, Black-Currant	325	Currant	329
Gooseberry	328	Black-Currant	330
Raspberry	327	Ginger	327
Vol-au-vent	241	for Kitchen use	327
WAFFER BISCUITS	287	Raspberry	330
Scones	303	Strawberry	330
Wafers, Brandy	290	Sweet, from Ripe Cur-	
German	288	rants	329
Water Ice, Apricot	267	Woodcock, Scotch	194
Ginger	266	to dress a	122
Grape	268	YEAST, to keep	301
Lemon	265	to make	300
Orange	266	York Cake	279
Pine Apple	267	Yorkshire Perkins	289
Raspberry	267	Pudding	207

RECORD OF TREATMENT, EXTRACTION, REPAIR, etc.

Pressmark:

Binding Ref No: 1667

Microfilm No:

Date

Particulars

15/11/96

Chemical Treatment

Fumigation

Deacidification

sp. (PTC)

Lamination

Solvents

Leather Treatment

Adhesives

Remarks

